



CHATEAU MUSAR JEUNE BLANC

Viognier, Vermentino and Chardonnay. It is pale lemon in color with fruity aromas of exotic fruits, pineapple and lychee, a hint of coconut, with a presence of flowers. An aromatic wine with a hint of nuttiness on the rich, textured palate with gentle acidity and a peachy finish. A wine to enjoy in its youth (in contrast to the Chateau bottling, which is not released until its seventh year) and best served gently chilled with lightly spiced dishes such as teriyaki glazed salmon, satay chicken and Lebanese mezze. Organic.

The Musar Jeune white represents a different direction in style for Chateau Musar – it was first produced in 2006 to express the vibrant fruits of the grapes from young Bekaa Valley vines from our organically certified vineyards. The 3 grape varieties are an eclectic blend of French and Sicilian grapes were fermented in stainless steel vats at low temperatures between 66 and 70 F, followed by cold stabilization and bottling. The vines used for the Jeune White are primarily grown on limestone based soils, while the Viognier comes from vineyards with silty soils.

The wines of Chateau Musar are unique expressions from a country with an ancient winemaking culture, as vines have been cultivated from Lebanon's high altitude Bekaa Valley for over 6,000 years. The vineyards of Chateau Musar are located in the Bekaa Valley and in Mount Barouk, around Kefraya and Aana, which is about a two-hour drive from the winery in Ghazir, just north of Beirut. The Bekaa Valley receives an average of 300 days of sunshine annually, and 39–78 inches of rain per year. The Bekaa has a Mediterranean climate and an altitude of more than 3,000 feet above sea level. The soil is predominately gravelly with a limestone base. The white vines are 100–150 years old, and are located at 4,000 feet above sea level.

Chateau Musar was founded in 1930 by Gaston Hochar. In 1959, after studying oenology at the University of Bordeaux, his son Serge became winemaker. The civil war that tore Lebanon apart from 1975 to 1990 did not defeat Chateau Musar;

Serge refused to abandon the wine, and lost only the 1976 and 1984 vintages to the war. Owing to his inspiring determination and grand passion for his wines, Serge received the inaugural "Man of the Year Award" from Decanter magazine in 1984. Recognition from Michael Broadbent, at the 1979 Bristol Wine Fair, threw Musar into the international spotlight and helped create a cult-like following. Chateau Musar is one of the most written-about and discussed wines in the world today. Every wine of Chateau Musar is produced naturally with a 'non-interventionist' wine making philosophy and the winery was the first in Lebanon to implement organically certified viticulture.

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Tasting Note:

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Viognier, Vermentino & Chardonnay. Fruity aromas of pineapple, lychee & coconut with a presence of flowers; rich, textured palate; gentle acidity & a peachy finish. Organic.

Shelf Talker:



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