

CHATEAU MUSAR ROUGE 2001

93 points Wine & Spirits – *“As elegant as Serge Hochar himself, the man behind Château Musar, this blend of cabernet sauvignon, carignan and cinsault is lithe yet firm. The fruit feels autumnal, in shades of rust red and ocher spice, and is saturated with a spicy, foresty fragrance. . .”* (6/2010)

91 points Robert Parker’s Wine Advocate – *“Nuanced by cherries and spice, it is quite delicious. . .with drying notes on the finish, but the fruitiness melds beautifully with the barnyard notes, and it is nicely supported by the tannin rather than overwhelmed. . .”* (2/2010)

Cabernet Sauvignon, Cinsault and Carignan. Garnet colored with a brick edge. Delicate, mature aromas of cherry, currant, plum and berry with leather, cinnamon, nutmeg and cardamom. The palate has matured nicely and offers smoke, spice and nuts with plenty of fruit. Silky and smooth with quite a lot of vibrant acidity. A sumptuous and supple red with a comforting character. The long finish is filled with clove and ginger, with hints of cola. Ready for hearty dishes! Try with game birds scented with juniper berries. Organic.



2001 was a most unusual year—although it began normally with some quite rainy and cold days, by mid-February the climate changed to much warmer weather with almost no rain or snow at all. The harvest began on September 3rd—one of the earliest start dates on record. The overall crop was reduced by 15% but the grapes were healthy and ripe, not overly tannic or acidic. Fermentation progressed steadily and the malolactic followed easily and naturally. This vintage is marked by the domination of the Cabernet Sauvignon and the Carignan over the Cinsault. The wine was fermented in cement vats, aged in French Nevers oak barrels for one year and bottled in the summer of 2004.

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.

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.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

CHATEAU MUSAR ROUGE 2001

Cabernet Sauvignon, Cinsault & Carignan. Delicate aromas of cherry, currant, plum & berry with leather, cinnamon, nutmeg & cardamom; flavors of smoke, spice & nuts with plenty of fruit; silky & smooth with vibrant acidity; sumptuous & supple with a comforting character; clove, ginger & hints of cola on the long finish. Organic.

Shelf Talker:



CHATEAU MUSAR ROUGE 2001

Cabernet Sauvignon, Cinsault & Carignan. Garnet colored with a brick edge. Delicate aromas of cherry, currant, plum & berry with leather, cinnamon, nutmeg & cardamom. The palate offers smoke, spice & nuts with plenty of fruit. Silky & smooth with quite a lot of vibrant acidity.

A sumptuous & supple red with a comforting character. Clove, ginger & hints of cola on the long finish. Ready for hearty dishes! Try with game birds scented with juniper berries. Organic.

AN EASTERLY WINE SELECTION