

CHATEAU MUSAR LEVANTINE DE MUSAR



Cinsault, Tempranillo and Cabernet Sauvignon, selected from a single vineyard. Beautiful blue red with a little bit of pink youth on rim. Harmonious, balanced and elegantly fragrant. Many layers of mature red fruits, smooth and integrated tannins and very fresh acidity. Elegant, subtle texture with great length. Touch of tannin on the finish. Lovely weight. Not intense or concentrated, which is a good thing. Just a beautifully evocative wine. Delicious as is but no doubt a winner in food pairing, especially Mediterranean cuisine. Organic.

A young wine with a very low yield that highlights the pure fruit of the vines and the authenticity of the terroir. The grapes were harvested by hand from Musar's organic vineyards in West Bekaa Valley. The name refers to the wine's source, the Levant, a region centered around modern Syria, Lebanon, Israel, Palestine, and Jordan. Fermented in concrete vats with at controlled temperatures. Blended early in the year and then rested in the vats until being bottled in July, and released in the spring of the following year. Unfiltered and made according to their non-interventionist wine-making philosophy.

The vineyards are situated toward the southern end of the Bekaa Valley, north of Lake Qaroun, in the villages of Aana and Kefraya. 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 vines were planted from the 1930s onwards (average age: 40 years). The grapes are hand-picked in the cool of the morning. Lengthy fermentations with natural yeasts in separate cement vats, racked at 6 months after the harvest. Then aged in French barrels (oak from the forest of Nevers) for one year. The resulting wines are blended to reflect the strengths and individual characteristics of the year and bottled without filtration at the end of the 3rd year following harvest. The final blend is aged for a further 3-4 years in bottle before being released in its 7th year.

In 1930, at just 20 years old, Gaston Hochar founded Chateau Musar, inspired by Lebanon's 6,000-year winemaking tradition and his travels in Bordeaux. In 1959, after studying oenology at the University of Bordeaux, Serge, Gaston's eldest son, with great passion became winemaker, his father having graciously given way. Serge then spent 18 years perfecting the formula for Chateau Musar's Red. The civil war that tore Lebanon apart from 1975-1990 did not defeat them; 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. Today, Chateau Musar is one of the most written-about and discussed wines in the world. 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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Shelf Talker:



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