

## Chateau Musar White

£65.00

**Vintage:** 1998  
**Bottle Size:** 75cl  
**Alcohol %:** %  
**Country:** Lebanon

**Description:** Chateau Musar White is pale gold with aromas of orange peel, peach blossom, lemon and pear. The palate has notes of stone fruits with orange zest overlaid by roasted almonds - it is very fresh despite its weighty texture. Wholly unique, the style has been described as resembling 'dry Sauternes' or mature white Graves. Chateau Musar Whites develop tawny hues and mellow spicy characters as they age.

**Cepages:** Obaideh, Merwah

**Group:** Lebanon

**Sub group:**

**Colour:** White

**Closure:** Cork

**Producer:**

**Website:** <https://chateaumusar.com/>

**Organic/Bio Status:** Organic

**Food / cocktail match:** The style is reminiscent of a dry Sauternes or a mature white Graves: rich and intensely zesty, with very complex, long-lasting flavours. As such, the wine benefits from decanting and is best served at around 15° C ('cellar cool' rather than chilled) with fine foods of similar richness: foie gras, rillettes, duck and spicy Asian dishes, goat cheese and baked apple pie or tarte tatin.

**Food / cocktail recipe:**

**Press** "Then there is the Musar Blanc which tastes of fruit and cream. It's an acquired



AWAITING  
IMAGE

taste, but once acquired, not forgotten. Perfect with rich meats or fresh fruit" - Simon Hoggart, The Spectator

**Awards**

Bronze Medal - International Wine Challenge

Bronze Medal - Decanter World Wine Awards

**Other Info:**

Château Musar was established by Gaston Hochar in 1930 and is without doubt Lebanon's most well known wine estate. Few properties have consistently produced such high quality wines in the face of adversity and war, and it is a testament to the sheer will and determination of the Hochars that wine has been produced every single year, bar 1976 and 1984.

The property is located in Ghazir, 15 miles north of Beirut overlooking the Mediterranean, whereas the vineyards themselves are located a long and sometimes dangerous truck journey over the mountains to the east of Beirut in the Beqaa (aka Bekaa) Valley. The vineyards benefit from an altitude of around 1000 metres and the subsequent cool nights serve to lengthen the crucial ripening process.

The red is a blend of Cabernet Sauvignon, Carignan and Cinsault. Serge Hochar, who has been involved with the property since 1959, states that the Cabernet Sauvignon provides "the bones and the skeleton to the wine, the Carignan the flesh and muscle and the Cinsault the silky smooth finesse".

Musar wines are unique in that Hochar blends the varietals only after they have spent three years in barrels and then waits a further four years before releasing the end result. This gives time for each variety to unfold its own character.