

## Hochar Père et Fils, Château Musar

£18.50

<b>Vintage:</b>	2017
<b>Bottle Size:</b>	75cl
<b>Alcohol %:</b>	13.50%
<b>Country:</b>	Lebanon
<b>Description:</b>	Bright ruby colour with red fruits, bitter sweet cherries and a hint of dark chocolate on the nose. Classic bright red fruit flavours and sweet, spicy notes follow through to the palate with soft tannins, fresh acidity and long finish.
<b>Cepages:</b>	Grenache(Garnacha),Cinsault,Cabernet Sauvignon
<b>Group:</b>	Lebanon
<b>Sub group:</b>	
<b>Colour:</b>	Red
<b>Closure:</b>	Cork
<b>Producer:</b>	
<b>Website:</b>	<a href="https://chateaumusar.com/">https://chateaumusar.com/</a>
<b>Organic/Bio Status:</b>	
<b>Food / cocktail match:</b>	Light white meats or lamb.
<b>Food / cocktail recipe:</b>	
<b>Press</b>	
<b>Awards</b>	Gold Medal -The TEXSOM International Wine Awards,  Bronze medal - International Wine Challenge
<b>Other Info:</b>	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.

Hochar Père et Fils 2015 is a blend of Cinsault (50%), Grenache (35%) and Cabernet Sauvignon (15%) with maceration in cement vats, followed by 6 months in French Nevers oak barrels.