

Chateau Musar White 2018 2018



Region

The Bekaa is a fertile valley in Lebanon, located about 30 km (19 miles) east of Beirut. The valley is situated between the Mount Lebanon to the west and the Anti-Lebanon mountain ranges to the east. It forms the northeastern most extension of the Great Rift Valley, which stretches from Syria through the Red Sea into Africa. Bekaa Valley is about 120 km (about 75 miles) in length and has an average width of about 16 km (about 10 miles). It has a Mediterranean climate of wet, often snowy winters and dry, warm summers. The region receives limited rainfall, particularly in the north, because Mount Lebanon creates a rain shadow that blocks precipitation coming from the sea. Two rivers originate in the valley. the Orontes (Asi), which flows north into Syria and Turkey, and the Litani, which flows south and then west to the Mediterranean Sea. The Bekaa Valley vineyards are at an altitude of 1,000 meters, where the vines are sheltered by the surrounding mountains, resulting in an almost frost free climate with long mild summers and damp winters.

Producer

Chateau Musar was created in 1930 in the cellars of the 17th century `Mzar` castle by Gaston Hocha. The house is renowned for red wines of complexity and maturity, having been aged in oak for up to 15 months, and then aged in bottle for 4 years. They are a blend of Cabernet, Cinsault and Carignan, the blend varying from year to year, resulting in different character and identity.

Tasting Notes

Chateau Musar white is a blend of local grape varieties Obaideh and Merwah, indigenous to the mountains of Lebanon and said to be related to Chasselas, Chardonnay and Semillon. The Obaideh vinards are in the foothills of the Anti-Lebanon mountains on chalky soils, while the Merwah vines are on the seaward side of Mount Lebanon, on calcerous gravels. These are from very low yeilding bush vines at high altitude around 1400m. Fermented in French oak barrels, and matured for 9 months. This is an intensely citrus, honeyed and subtly oaky style.

Food

Pairs well with pates, rillettes, seafood dishes and will match spice well.

Technical Information

Country	Lebanon
Region	Bekaa Valley
Grape(s)	Obaideh (50%) Merwah (50%)
Type	White
Style	Complex
Oaked Style	Oaked
Body Style	Medium bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Dry	
Alcohol Content	12%	
Closure Style	Cork	
Organic/Biodynamic	Organic practices	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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