

Chateau Musar

Château Musar White 2017 is a rare and elegant expression of Lebanon's Mount Lebanon slopes , crafted from the indigenous Obaideh (60%) and Merwah (40%) varietals. This vintage showcases the winery's dedication to preserving Lebanon's vinous heritage.



Alcohol :11,50 %

Composition: 100% Blend

Musar White 2017

Bekaa Valley, Lebanon

Region and Vineyards

The **Mount Lebanon slopes**, where the Obaideh and Merwah vines thrive, are located in the **Bekaa Valley**, a region renowned for its ancient viticultural history and high-altitude vineyards. The vineyards lie at elevations that ensure cool nights and warm days, preserving the grapes' natural acidity and enhancing aromatic profiles.

In 2017, the vintage began with **above-average rainfall and snowfall**, replenishing the water table. A frost in late April affected the vines pruned in early winter, resulting in unique wines with robust structure and power. These indigenous varietals have adapted seamlessly to Lebanese conditions over centuries, offering an authentic expression of the terroir.

Winemaking

The **Obaideh** grapes were harvested on **19th September**, and the **Merwah** on **27th September**, slightly earlier than usual due to the weather conditions. Both varietals were fermented in **new French Nevers oak barrels** for **9 months**, a technique that enhances their natural complexity and imparts a subtle texture to the wine.

After fermentation, the wine was blended and bottled in the summer of 2018, following cold stabilization. The result is a wine of exceptional purity and precision, with flavors and aromas that will continue to evolve as it matures. With an **alcohol content of 11.5%**, this wine is light yet full of character.

Tasting Notes

- **Color**: Pale lemon with brilliant clarity.
- **Aroma**: Complex aromas of **apples**, **fresh hay**, and **vanilla**, with hints of **grapefruit** and **orange blossom**.
- **Palate**: On the palate, flavors of **sweet basil**, **peach**, and **tarte tatin** emerge, supported by a fine balance of acidity and richness. The wine's texture and flavors promise further development with age.

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Did You Know?

The indigenous varietals **Obaideh** and **Merwah** are closely linked to the ancient viniculture of Lebanon. These grapes are believed to be ancestors of more globally recognized varietals like Chardonnay and Sémillon, making Château Musar White a unique piece of viticultural history.

Wine Pairing Ideas

- **Grilled sea bass with lemon and herbs**: The wine's citrus notes and minerality complement the delicate flavors of the fish.
- **Chicken tagine with preserved lemons and olives**: Its aromatic complexity enhances the dish's savory and citrusy elements.
- **Risotto with asparagus and Parmesan**: The wine's richness and acidity harmonize with the creamy texture of the risotto.
- **Goat cheese salad with figs and walnuts**: The wine's fresh and floral qualities balance the tangy and sweet components of the dish.