



# Chateau Musar

Château Musar 2018 is a captivating blend of Cabernet Sauvignon, Cinsault, and Carignan, crafted to showcase the unique terroir of Lebanon's Bekaa Valley. This vintage tells the story of an extraordinary growing season and Château Musar's meticulous winemaking tradition.



## Musar 2018

Bekaa Valley, Lebanon

### Region and Vineyards

The **Bekaa Valley**, nestled between Mount Lebanon and the Anti-Lebanon mountain ranges, is one of the world's most historic wine regions. Its high-altitude vineyards, situated at **1,000 meters**, provide the perfect environment for the production of balanced and aromatic wines, thanks to **hot days and cool nights** that preserve the natural acidity and develop complex flavors in the grapes.

The 2018 growing season was marked by **unpredictable weather**, starting with abundant rainfall and snow in January and February, replenishing the soil. A warm and sunny April accelerated vine growth, followed by **well-timed rains during May and June**, which benefited the blooming period. However, the season was not without its challenges, including a three-day heatwave in August with temperatures reaching **40 °C**, which resulted in a unique concentration of sugar in the **Cinsault** grapes, a phenomenon rarely seen.

### Winemaking

This vintage is an **equal blend of Cabernet Sauvignon, Cinsault, and Carignan**, each contributing distinct characteristics to the wine. Fermentation was carried out with **natural yeasts in concrete vats**, ensuring an authentic expression of the fruit. The wine was aged for **12 months in French Nevers oak barrels**, which added layers of complexity and structure.

The fermentation process for **Cinsault and Carignan** required careful monitoring due to the delicate nature of the vintage, with malolactic fermentation taking longer than usual to complete. Bottled without fining or filtration during the summer of 2021, **Musar 2018** retains its purity and natural texture, reflecting the winery's commitment to minimal intervention.

Alcohol :14,00 %

Composition: 40% Cabernet  
Sauvignon, 30% Cinsault, 30%  
Carignan



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## Musar 2018

### Tasting Notes

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- **Color:** Deep garnet, rich and inviting.
- **Aroma:** Aromas of **dried cherries**, **mature red fruits**, and **smoky, dusty notes** with a hint of **soft licorice**.
- **Palate:** A rich and concentrated profile featuring **cranberries**, **raisins**, and **dates**, balanced by refreshing acidity and fine tannins. The wine's smoky undertones and subtle spice add layers of complexity, leading to a long and elegant finish.

### Did You Know?

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Château Musar's vineyards are planted with **indigenous and ancient varietals**, including Cinsault, which has been cultivated in the region for centuries. The winery's philosophy emphasizes organic practices and natural fermentation, ensuring every bottle is a true expression of the Bekaa Valley's heritage.

### Wine Pairing Ideas

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- **Roast lamb with garlic and rosemary:** The wine's rich fruit and fine tannins complement the savory and herbal flavors of lamb.
- **Duck confit with cherry reduction:** The dried cherry notes in the wine echo the fruitiness of the dish, enhancing its depth.
- **Moussaka:** The smoky and earthy elements of the wine pair beautifully with the rich layers of eggplant and spiced meat.
- **Aged Gruyère or Comté cheese:** The wine's complex palate balances the nutty, savory characteristics of these cheeses.



#### **Vinous (Antonio Galloni) (VN) : 90 Points (2017)**

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*The 2017 Château Musar has a perfumed bouquet with well-defined plummy red fruit, fireside embers and pressed flower scents. A hint of VA in the background gives the aromatics a welcome kick. The palate is medium-bodied with fine tannins and well-judged acidity, harmonious, not powerful, yet full of flavor. A pleasing bitterness surfaces towards the finish, with moderate persistence and a residual white pepper tang lingering in the mouth. Very nice. (NM)*



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