



Chateau Musar

Château Musar 2016 is a remarkable wine from Lebanon's Bekaa Valley, showcasing the winery's mastery in blending and aging. This vintage is a tribute to the region's unique terroir and the rich history of Château Musar, with an equal blend of Cabernet Sauvignon, Cinsault, and Carignan.



Alcohol :14,00 %

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

Musar 2016

Bekaa Valley, Lebanon

Region and Vineyards

The **Bekaa Valley** is one of the most distinguished wine regions in the Middle East, located in the fertile highlands of Lebanon. The vineyards lie at an altitude of **1,000 meters**, benefiting from **hot days and cool nights**, which preserve the grapes' natural acidity and aromatic intensity.

The 2016 vintage was influenced by challenging yet rewarding climatic conditions. Following significant winter rainfall and snow, the growing season was marked by a sunny **June** with low humidity and an average temperature of **34 °C** in **July**, fostering early ripening. This created optimal conditions for concentrated fruit flavors, particularly for the **Cabernet Sauvignon**, which was harvested in mid-August, followed by **Cinsault** and **Carignan** in early September.

Winemaking

This vintage is crafted from an **equal blend of Cabernet Sauvignon, Cinsault, and Carignan**, each of which contributes distinct characteristics to the wine. Fermentation occurred naturally with wild yeasts in **concrete vats**, preserving the wine's authenticity and purity.

The wine was aged for **12 months in French oak barrels**, enhancing its depth and complexity. After blending in **2019**, it was bottled without fining or filtration, ensuring that the wine retained its natural structure and character. The meticulous winemaking approach has created a wine with impressive balance, concentration, and potential for long aging.

Tasting Notes

- **Color:** Deep ruby with high viscosity.
- **Aroma:** Red cherries, plums, and figs dominate the nose, accented by carob and hints of eastern spice.
- **Palate:** Vibrant flavors of kirsch, blackcurrant, and chocolate, complemented by velvety tannins. The wine exhibits remarkable depth and fruit concentration, with a long and satisfying finish.



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Did You Know?

The Cinsault grape in this blend is often referred to as Lebanon's own "**Pinot Noir**", celebrated for its elegance and aromatic complexity. Château Musar's wines are crafted under **organic farming practices**, showcasing the winery's dedication to sustainability and quality.

Wine Pairing Ideas

- **Lamb tagine with apricots and almonds:** The wine's spices and fruit notes pair beautifully with the rich, sweet, and savory elements of this dish.
- **Beef filet with a red wine reduction:** The velvety tannins and deep fruit flavors complement the richness of the beef.
- **Roasted eggplant with tahini and pomegranate:** The wine's vibrant acidity and eastern spice notes harmonize with this earthy and tangy dish.
- **Aged Manchego cheese:** Its nutty and savory character balances the wine's complexity and structure.



Decanter (DCT) : **93 Points** (2011)

A very wet spring in 2011 in the Bekaa Valley led to a delayed season and their second latest harvest on record. This has aromas of plum sauce and damson, varnished woods and noticeable volatile acidity – part of the style. The palate is medium- to full-bodied, with tangy balsamic acidity and a savoury, leathery finish. It's just starting to drink now but will last well thanks to its dense lattice of ripe tannins. (MW) (5/2018)



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