

Rouge 2008

CHATEAU MUSAR, BEKAA VALLEY, LEBANON

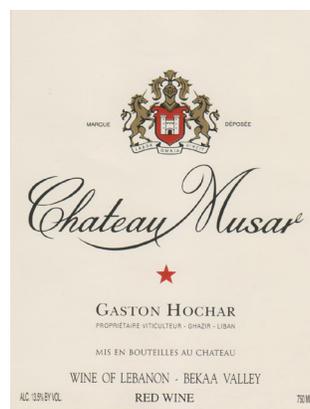


HARVEST & VINTAGE NOTES

2008 was a year full of significant events. The weather was unremarkable during the first of the year, but what happened next was extraordinary. There was no rain in the Bekaa Valley for the rest of the spring and all of the summer. April, May and June were sunny, helping to achieve 90% flowering. Humidity levels were at their lowest averages: 35 to 40%. In mid-August, a heatwave hit causing all the red grape varieties to reach maturation at the same time. We were delighted by the rich, balanced qualities of this early harvest. Fermentation (which took longer than usual due to the richness of the grapes) began with the Syrah, followed by Carignan and Cinsault with Cabernet Sauvignon surprisingly the last.

The final blend is about one third each of Cabernet Sauvignon, Cinsault and Carignan. The blending took place in 2011 then wines spent a year in French Nevers oak barrels. The Cinsault seemed to benefit most from the heat and showed abundant red fruit aromas, Carignan displayed blackcurrant and black cherry notes and the Cabernet Sauvignon gave us structure with herbs, coffee and dark berry fruits. The grapes this year were intensely juicy.

Released 7 years later in the spring of 2015, the wine has a beautiful rich scarlet color with an alluring nose of black and red fruits, cherries, coffee, leather and cloves. A good natural intensity with well integrated tannins and good acidity - this is a rich, warm, concentrated vintage of Chateau Musar showing an abundance of fruit, energy and considerable finesse. Mature and balanced with a long finish.



GRAPES: Cabernet Sauvignon, Cinsault and Carignan

ALCOHOL: 14.30%

RESIDUAL SUGAR: <2 g/L

PH: 3.59

TOTAL ACIDITY: 4.10 g/L as sulfuric acid; 6.28 g/L as tartaric acid

TOTAL SULPHUR: 75 mg/L