

Rosé 2013

CHATEAU MUSAR, BEKAA VALLEY, LEBANON



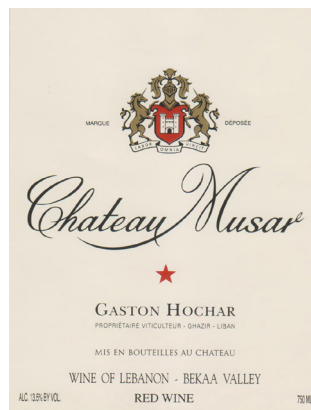
HARVEST & VINTAGE NOTES

The first vintage of Chateau Musar Rose was 1994. Serge Hochar was inspired to make this wine by the wines from Champagne. He decided to blend grapes from indigenous white grape varieties Obaideh and Merwah (said to be the ancestors of Chardonnay and Semillon) with a small amount of Cinsault (also found in southern France, and the famous reds of Châteauneuf-du-Pape) which gives the wine its subtle color. The addition of Cinsault is so small that it allows the wine to preserve its freshness and imparts a stronger character allowing it to pair with more dishes. The DNA of the Obeideh and Merwah grapes also allow the wine to age beautifully. Age definitely suits this wine as it develops complexity and elegance over time. We recommend decanting the wine and serving it at cellar temperature rather than chilled.

Fermentation and aging for 9 months in French oak barrels was followed by bottling in July 2014.

Elegant salmon pink in color, this fragrant rosé has aromas of white fruits, herbs and flowers, grapefruit with oregano and thyme. Smooth and well-balanced, with white peaches, lemon and herb flavours, it finishes on fresh yet lingering citrusy notes.

The most versatile of all off the Chateau Musar wines, the rosé pairs perfectly with both savory and sweet dishes and drinks beautifully on its own.



GRAPES: 50-55% Obaideh, 30-40% Merwah, 5-20% Cinsault

ALCOHOL: 12%

