

Hochar Père et Fils 2011

CHATEAU MUSAR, BEKAA VALLEY, LEBANON



HARVEST & VINTAGE NOTES

Hochar Père et Fils is sourced from a single vineyard planted over 50 years ago at 1,000 meters above sea level near the village of Aana in the Bekaa Valley, which is characterized by deep, gravelly soil over a limestone base. Low yields result in concentrated wines and the altitude keeps the average yearly temperature at around 25 ° C.

The grapes were fermented between 27 ° C to 30 ° C, with 15-30 days maceration in cement vats, followed by 9 months in French Nevers oak barrels. It was blended in the spring of 2013 and bottled later on in the same year.

The harvest of 2011 posed one of the most challenging experiences in winemaking at Chateau Musar. May produced a big surprise with rainfall to match January, February and March combined. The result was very late maturation with flowering occurring 25 days later than usual. 3 days of rainfall during mid-September had an effect on the Cinsault but the Carignan of 2011 coped very well. Even though the Carignan is only 10% of the final blend, it dominates with its concentration and aromas.

The final wine has a deep garnet color with a nose of blackberries and damsons, bitter cherries with hints of Assam tea leaves and cloves. On the palate, there are cranberries, Christmas cake spices, coffee beans and tobacco. It is drier than the 2009 due to the dominance of the Carignan. The result is a wine with ripe fruit, firm structure, good acidity and excellent aromatics. It will benefit from being decanted. Cellared in a steady environment, it will keep for at least a decade.



Chateau Musar

WINEMAKERS: Serge Hochar,
Gaston Hochar & Tarek Sakr

GRAPES: 50% Cinsault,
30% Grenache, 10% Carignan,
10% Cabernet Sauvignon

ALCOHOL: 14%

RESIDUAL SUGAR: <2 g/L

PH: 3.58

TOTAL ACIDITY: 4.0 g/l as sulfuric
acid, 6.12 g/l as tartaric acid

TOTAL SULPHUR: 45 mg/L

ANNUAL PRODUCTION: 5,000 to
6,000 cases

