

Jeune Blanc 2015

CHATEAU MUSAR, BEKAA VALLEY, LEBANON



HARVEST & VINTAGE NOTES

Musar Jeune White was first produced in 2006 with newly planted varieties, (40% Vermentino, 30% Viognier, and 30% Chardonnay), expressing vibrant fruit flavors of grapes from young Bekaa Valley vines. The 2015 vintage was harvested in August, Chardonnay was the first to arrive at the winery on the 10th with a yield of 10 hl/ha, Viognier followed on the 13th, with 15 hl/ha and Vermentino was picked last on the 26th August with a yield of 15 hl/ha. The vines used for the Musar Jeune White are from our organically certified vineyards. Chardonnay and Vermentino are grown on limestone based soils while the Viognier comes from vineyards with silty soils.

Extreme weather affected our volumes dramatically with the most severe spring frost in a generation in mid-April, which killed many of the young buds that were in the process of opening. Our young white grapes were particularly affected, therefore the Jeune White 2015 will be on allocation only.

The grapes were fermented in stainless steel vats at a temperature between 19 and 21 degrees Celsius, followed by blending, cold stabilization and bottling in January 2016. The Chardonnay & Vermentino were particularly expressive in 2015 with exotic fruit aromas of pineapple, bananas, lychees and hints of honeysuckle and jasmine. The Vermentino, native to Sardinia and Corsica adds citrus leaf aromatics, refreshing acidity, good richness and minerality. This is a crisp, wellstructured wine of medium body with a long fruity and floral after taste. 2015 was a year characterized by fragrance with lower alcohol than in 2014.



Chateau Musar

WINEMAKERS: Gaston Hochar & Tarek Sakr

GRAPES: 40% Vermentino, 30% Viognier, and 30% Chardonnay

ALCOHOL: 13%

RESIDUAL SUGAR: <2 g/L

PH: 3.69

TOTAL ACIDITY: 3.45 g/l as sulphuric acid, 5.28 g/l as tartaric acid

TOTAL SULPHUR: 32 mg/L

