

Jeune Blanc 2016

CHATEAU MUSAR, BEKAA VALLEY, LEBANON



HARVEST & VINTAGE NOTES

Musar Jeune white was first produced in 2006 with newly planted varieties, Vermentino (40%), Viognier (30%) and Chardonnay (30%)—expressing vibrant fruit flavors from young Bekaa Valley vines. The vines are from our organically certified vineyards and come from 2 different terroirs: Chardonnay and Vermentino are grown on limestone soils, while the Viognier comes from vineyards with silty soils.

Fermentation was controlled at 19°-22° in stainless steel vats and as usual, the Vermentino proved to be the best grape for hot summers. Chardonnay developed with a distinct orange coloring from the sun, coupled with the release of skin color during pressing. Viognier revealed a wonderful combination of taste and fragrance. Malolactic fermentation occurred within 4 weeks of the harvest for the Chardonnay and Viognier but Vermentino took another month. Blending took place in November and it was bottled in January 2017.

The Vermentino, native to Sardinia and Corsica and thus well suited to the Eastern Mediterranean climate, adds citrus leaf aromatics, good richness, minerality and refreshing acidity. In 2016 it combined well with the Chardonnay and both were particularly expressive this year showing pineapple, lychee and mandarin. The 2016 has a pale lemon color, it is medium bodied, rich in exotic fruits, peaches and pears with a floral crisp finish.



Chateau Musar

WINEMAKERS: Gaston Hochar & Tarek Sakr

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

ALCOHOL: 12.5%

RESIDUAL SUGAR: <2 g/L

PH: 3.23

TOTAL ACIDITY: 3.40 g/l as sulphuric acid, 5.21 g/l as tartaric acid

TOTAL SULPHUR: 35 mg/L

ANNUAL PRODUCTION:
3,333 cases x 12/750ml

