

Jeune Blanc 2017

CHATEAU MUSAR, BEKAA VALLEY, LEBANON



HARVEST & VINTAGE NOTES

The Jeune white was first produced in 2006 with newly planted varieties, expressing vibrant Bekaa Valley fruits. The vines used are from Musar's 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.

The Chardonnay arrived at the winery on August 3rd, ripe and yellowed by the sun. Viognier harvesting started on the 7th with a lower sugar content. The harvest ended with Vermentino on the 23rd. This vintage had low yields, 15 to 18 hectolitres per hectare, which resulted in concentrated wines.

Fermentation was slow and smooth, with temperatures ranging between 18-21° C. Viognier was the star, with its floral aromas spreading through the fermentation area. The whites were racked after 12 days, awaiting the malolactic process which occurred within 2 weeks, surprisingly fast for white wines with low PH. The blending took place in November and the wines were bottled in January 2018.

The Vermentino, native to Sardinia and Corsica and thus well suited to the Eastern Mediterranean climate, adds citrus, mineral and even marine character. It is moderate in alcohol and combines well with the rich, buttery, oily Chardonnay and fragrant aromatic Viognier.

The 2017 is a straw gold color, with aromas of lemon, grilled pineapple, honey and butterscotch. The palate has flavors of tropical fruits, complemented by a hint of herbs and complex minerality. Long finish with balanced acidity.



Chateau Musar

WINEMAKERS: Gaston Hochar & Tarek Sakr

GRAPES: 33% Viognier, 33% Vermentino and 33% Chardonnay

VINE AGE: 15 to 18 years

ALCOHOL: 13%

RESIDUAL SUGAR: <2 g/L

PH: 3.45

TOTAL ACIDITY: 3.3 g/l as sulphuric acid, 5.1 g/l as tartaric acid

TOTAL SULPHUR: 52 mg/L

