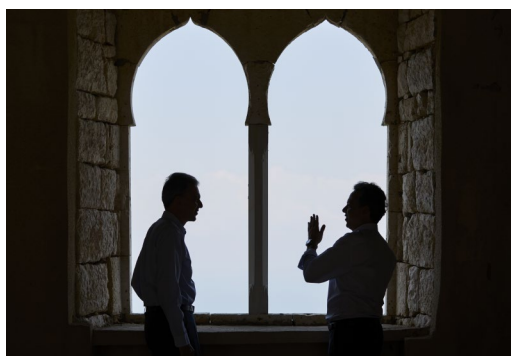




(left) Serge Hochar & Marc Hochar (right)



Based in Bekaa Valley, Chateau Musar was founded by Gaston Hochar in 1930, inspired by his travels to Bordeaux and 6,000 years of Lebanese wine history. His son, Serge, later joined the family business and took the reins as winemaker. Serge was selected as Decanter Magazine's first 'Man of the Year' in 1984 for his dedication to producing superb quality wines during Lebanon's Civil War (1975-1990). The 3rd Hochar generation is now at the helm.

The vineyards of Chateau Musar are located at an altitude of over 1,000 meters in the Bekaa Valley where the vines are sheltered by the surrounding mountains running parallel to the Mediterranean coast. They cover 180 hectares and produce a limited yield of about 25 hl/ha. The Bekaa Valley is almost frost and disease free, with long mild summers, rainy winters with an annual rainfall of 500mm, and an average temperature of 25 degrees Celsius.

The red wines are made from a blend of Cabernet Sauvignon, Southern Rhone varieties of Cinsault and Carignan. The white wines are made from a blend of Obeideh and Merwah, which are native to the Bekaa Valley and Mount Lebanon, grown in vineyards at even higher altitudes on the mountain slopes, some 1,500 metres above sea level.

Chateau Musar makes every effort in producing totally natural wines. There is no fining, minimum filtration and sulphites are kept very low, in line with the "non-interventionist" philosophy of the family. The winery was the 1st in Lebanon to implement organically certified viticulture.

Chateau Musar first achieved international recognition during the Bristol Wine Fair in England in 1979, where the wine press and prominent critics including Michael Broadbent declared it "the discovery of the fair". Over the decades, Chateau Musar remains the best and the most venerated estate, included in many listings of the world's top wineries.



Chateau Musar

CHATEAU MUSAR WINE LUNCH

WITH
MARC HOCHAR,
OWNER OF
CHATEAU MUSAR

12 SEPT





Chateau Musar



● WHITE

Musar Jeune White 2020

GRAPES:
Viognier, Vermentino,
Chardonnay

TASTING NOTE:

Pale yellow-gold colour with aromas of yellow and orange citrus fruit, pineapple, with an underlying mineral note. Flavours of lemon and tangerine dominate with a delicate stone fruit and honey character on the palate, supported by the weighty mouthfeel. Vibrantly fresh and deliciously drinkable within two to three years from harvest.



● WHITE

Chateau Musar White 2013

GRAPES:
Obaideh, Merwah

TASTING NOTE:

Bright yellow in colour. The wines aromas show fruit notes of ripe yellow pear, preserved lemon, and fresh pineapple, with savoury notes of almonds, spice notes of clove, and butterscotch. On the palate the wine is full bodied and well-structured with refreshing citrus fruit at the helm and a long savoury salted tropical fruit finish.



● RED

Levantine de Musar 2021

GRAPES:
Cinsault, Tempranillo,
Cabernet Sauvignon

TASTING NOTE:

A deep burgundy colour with violet notes on the nose, berries, plum, tobacco and cherries on the palate. Richly fruited, with soft tannins and fresh acidity – an elegant vintage with fragrant complexity.



● RED

Chateau Musar Red 2017

GRAPES:
Cabernet Sauvignon,
Cinsault, Carignan

TASTING NOTE:

Bright ruby colour and there are sweet red cherries, mulberries and plums on the nose with a hint of tea tree and liquorice. The tannins are soft and well-integrated and this vintage has good acidity, depth of fruit and a long finish. Cellared well, it will age beautifully for decades.



● RED

Chateau Musar Red 2000

GRAPES:
Cabernet Sauvignon,
Cinsault, Carignan

TASTING NOTE:

Deep dark red colour, perhaps darker than usual at Chateau Musar. The nose is a complex, intriguing mixture of figs, prunes, leather, tobacco, black olives with spices and a certain earthiness. Good acidity with nice smooth tannins resulting in a wine which is full-bodied, rich and velvety, with very long length.



● RED

Chateau Musar Red 1998

GRAPES:
Cabernet Sauvignon,
Cinsault, Carignan

TASTING NOTE:

Pale, jewel-bright garnet colour. Light, spicy, particularly well-integrated nose, already well developed. A sweet start on the palate; fresh, noticeably soft, suggestions of cedar and spice with some very slight mintiness and a dry finish. Balance, Very long, and nicely mature: seems just right now.



○ SPIRIT

L'Arack de Musar N/V

53% Alc./Vol.

TASTING NOTE:

Made from grape alcohol with an average age of five years. It is distilled four times with the addition of anis seeds during the 4th distillation. It is surprisingly smooth, sweet and very easy in the mouth due to the aging process. The additional distillation results in a very pure sophisticated Arack.

