



Bin No:
1820

Wine: **Chateau Musar Red 2010 Vt**

Country: *Lebanon*

Region: *Bekka Valley*

Producer: *Chateau Musar*

Vintage: *2010*

Colour: *Red*

Grape Variety: *Cabernet Sauvignon - Carignan - Cinsault*

Status: *Still*

Organic Certification - Vegetarian - Vegan

contains sulphites

Allergens: *E (A is light, E is full-bodied)*

Body Value *abv: 13.5% - bottle size: 75cl*



Tasting Note

It is a deep, rich garnet colour with aromas of raisins, cedar, prunes and cinnamon.

The 2010 is a savoury, herby wine with delicate spices and the raisiny, figgy aromas follow through to the palate.

This is an elegant vintage with fresh acidity and a long, dry finish.

Winery information:

The Hochar family's philosophy of respect for the environment means that the 180 hectares of Musar vineyards are managed with minimal human interference and all the wines are made as naturally.

Chateau Musar was the first producer in Lebanon to achieve organic certification for its vineyards. Most are located in the Bekaa Valley, cradled between two mountain ranges running parallel to Lebanon's Mediterranean coastline. Vines have been cultivated here for at least 6,000 years: the Phoenicians (seafaring ancestors of the modern Lebanese) were instrumental in bringing vines and wines from Byblos across to all of the areas around the Mediterranean.

This wine is the 'Grands Vins', each with their unique signature and imprint in the world of wine. Since 1930, every aspect of production – grape sourcing, fermentation, oak-ageing and bottle maturation – has been trialed to achieve the ultimate expression of Musar's specific 'terroirs' (site-specific interactions of soil, vine, climate and time).

A guide to the style

In youth, Chateau Musar Reds are dense and richly-textured, with intense 'baked fruit' characters: plums, damsons, cranberries, cherries, figs and dates. Bordeaux grape Cabernet Sauvignon lends black fruit flavours; Rhône grapes Cinsault and Carignan contribute fragrance (violets; pepper) and supple spiciness. Either set of qualities might dominate a particular vintage, but the style is always emphatically Lebanese: enticingly aromatic, with persistent fruit flavours. Over decades the wines acquire tawny hues and mellow notes. We still offer wines from the 1950s: mesmerising artefacts of vintage.

Flanked by snow-covered mountains, and nestled at 1000m (3,000 feet) above sea level, the serenely beautiful Bekaa Valley is blessed with 300 days of sunshine a year, fresh mountain breezes and an average temperature of 25°C (encompassing snowy winters and hot summers). Remote and unspoilt, the Musar vineyards were 'organic' by default before the term was coined.

All the grapes are hand-harvested by local Bedouins between August and October. In the winery, ambient yeasts do the work of fermentation. The bare minimum of sulphur is used and the Chateau Musar wines are neither fined nor filtered.

Vinification:

2010 was a year to remember in Lebanese wine-making history. Even from January it was obvious that this year would be lacking in water as snow fell only once on the 17th January (it was the shortest ski season ever!) and rainfall stopped on the 23rd February. March was so hot that the vines began to blossom in early April and in May and June the vines were so vigorous and green following successful flowering, that it was thought this would be the Biggest harvest ever. However in mid-July things began to change and the temperature rose dramatically. A heat-wave hit Lebanon which lasted for about 23 days with an average daily temperature of 40 °C and the highest ever temperature in The Bekaa Valley was recorded at 48.5°C. The grapes didn't mature, they dried, as water disappeared from the grapes causing high sugar concentration.

Grapes and vines

Seven years in the making, Chateau Musar Red is a blend of Cabernet Sauvignon, Carignan and Cinsault from vineyards near the Bekaa Valley villages of Aana and Kefraya on gravelly soils over limestone. Planted from the 1930s onwards, yields are low from these mature bushvines (average age: 40 years): 35hl per hectare.

Winemaking

The varietal components in Chateau Musar Red undergo lengthy fermentations in cement vats at temperatures below 30°C. 6 months after the harvest they are transferred into French barrels (oak from the forest of Nevers) for one year.

Blending

Cinsault and Carignan were less affected by this heat-wave than the Cabernet Sauvignon which suffered the most—dried grapes with high sugar content, high acidity and unfortunately approximately 45% of the Cabernet was lost.

Fermentation began normally but the decision for the first time to ferment between 26 and 28 °C to give the natural yeasts the ability to finish fermentation was taken because of the high sugar content but mainly to preserve the fruity aromas they were worried the wines may lack due to the heat-wave affecting the grape skins, where the esters responsible for aromas exist.

Cabernet Sauvignon, Cinsault and Carignan were blended in 2012 after having spent a year in untoasted French Nevers barrels and this vintage was bottled in the summer of 2013

All in all, this extreme prolonged heat-wave resulted in a significant loss of grapes this year and the Chateau Musar Red 2010 will be sold exclusively on an allocation basis.

After 4 years' bottle maturation in the deep stone cellars of Chateau Musar, the finished wines are released a full seven years after the harvest.

Storage

To keep the wines showing at their best, bottles must be cellared in darkness, lying on their sides and not subjected to unnecessary movement or fluctuations in temperature. Enjoy 2018 tilt 2028

Food Recommendation

Decanting and serving

Bottled unfined and unfiltered, Chateau Musar Reds are suitable for vegans (fining agents often contain animal proteins); they're also richly-textured and likely to 'throw a crust'. This is a common feature of most fine wines and is especially true of Musar Red vintages over a decade old. Ideally, bottles should be stood up the night before opening to settle any sediment. After careful decanting (and discarding of sediment, usually in the last centimetre of the bottle) the wine should be allowed to breathe for several hours and served at 18°C with roasts, grills (especially lamb), casseroles, game, and mature cheeses

