

Château Musar blanc 2007



Note : Pas noté

Prix

Prix de base avec taxes

Prix ??de vente30,20 €

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Description du produit

Le Liban compte plusieurs très bons producteurs dont Château Musar qui produit un vin à fort caractère, à l'écart des modes mais qui peut toucher au sublime dans les grands millésimes. 15 mois de barriques puis 4 ans en bouteille, les vins sont mis sur le marché dans leur septième année, autrement dit lorsqu'ils sont prêts à être bus (**SDV**)

95/100 Dereck Smedley - Master of Wine -

Domaine : Château Musar

Assemblage : Merwah, Obeidi (ancêtres respectifs du chardonnay et du sémillon).

Alc. : 12%

Garde : 2016-2028

Chateau Musar White is a truly unique white, made from ancient Lebanese varieties Obaideh and Merwah, dating back thousands of years. Reputedly, the ancestors of Chardonnay/Chasselas and Semillon, they are among only 6 indigenous grapes still commercially cultivated in Lebanon. The vineyards were planted between 50-90 years ago, at around 1,300 metres above sea level in the foothills of the Anti-Lebanon Mountains near Ain Arab on stony, chalky soils, and on the seaward side of Mount Lebanon in Baqaâta, on calcareous gravels. The vines remain phylloxera-free and are still on their own roots. Few vineyards of this calibre and history remain in the world.

The style is reminiscent of a dry Sauternes or a mature white Graves: rich and intensely zesty, with very complex, long-lasting flavours. As such, the wine benefits from decanting and is best served at around 15° C ('cellar cool' rather than chilled) with fine foods of similar richness: foie gras, rillettes, duck and spicy Asian dishes, goat cheese, baked apple pie/tarte tatin.

Notes de dégustation :

The Obaideh had very aromatic fragrant grape juice turning to a very fruity, fresh wine with citrus leaves, peaches and pears. The Merwah had a complexity of fruits and aromas, fermented in oak barriques with a longer maturation period. The Chateau Musar White 2007 is a beautifully balanced wine with good fresh lemon acidity, tropical fruit flavours on the palate and an elegant finish. **Château Musar**

“Let’s start with that 2007 Chateau Musar White. Made from a blend of Obaideh and Merwah (no, nor me) it’s fruity, complex and dry with a delicate hint of peach and honeysuckle and a lovely long savoury finish.” **Jonathan Ray – The Spectator Magazine April 2015**

Apricots almonds the nose has lots of complexity the palate is rich with generous flavours pears and baked apples. The apricot richness the nuttiness is balanced by a citrus mix the back palate lighter with the fruit lingering on the long finish. (**Dereck Smedley - Octobre 2015**)

“My whites are my first reds, they are to be served at room temperature, they will go with more foods than any of my reds, they are more serious than my reds and their dimensions are way bigger than any of my reds” **Serge Hochar**

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Commentaires des clients

Il n'y a pas encore de commentaire sur ce produit.