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## CHATEAU MUSAR JEUNE WHITE 2016

Chateau Musar first started producing the Musar Jeune range of wines in 2006 from the fruit of low-yielding Bekaa Valley vines at around 1,000 metres above sea level. Altitude keeps the average temperature at 25 degrees Celsius with hot sunny days and cool nights and with 300 days of sunshine a year, grapes are ripened to perfection.

Unoaked and made according to Musar's natural non-interventionist winemaking philosophy, Musar Jeune wines are vibrantly fruity, richly concentrated and this vintage is no exception.

## **GRAPES AND VINES**

Made from the fruit of Viognier, Vermentino and Chardonnay vines planted since 2000 at around 1,000m above sea level in the Bekaa Valley.

## TASTING NOTES

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 Musar Jeune White of 2016 has a pale lemon colour, it is medium bodied, rich in exotic fruits, peaches and pears with a floral crisp finish. Serve lightly chilled with fruits de mer, grilled tiger prawns, smoked mackerel and Lebanese mezze.

## **TECHNICAL DETAILS**

Grape Variety: 40% Vermentino

30% Viognier

30% Chardonnay

Alc./Vol.: 12.5%

Serving Temperature: 12°C

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