



Chateau Musar

Musar Jeune Rosé 2023

Overview This rosé was first produced from low yielding, Bekaa Valley vines in 2006 with the addition of Byblos vines in 2018, as part of the Musar Jeune unoaked range of wines.

Grape Varieties & Vineyard Region A blend of 80% Cinsault from vineyards of more than 35 years old and 20% Mourvèdre from 11 year old vines both from the Bekaa Valley – all planted on calcareous soils from organically certified vineyards.

Wine Making Both Cinsault and Mourvèdre underwent direct pressing and were fermented in stainless steel vats with a temperature range between 18 °C and 21 °C. After the malolactic fermentation was complete, the wines were left to rest for 3 months, then cold stabilised and bottled during February 2024.

Tasting Notes Vibrant coral in colour with gentle aromas of orange, peaches and cream. A citrusy fresh, youthful wine bursting with wild strawberry fruit with a hint of rosewater and thyme. Dry and crisp on the palate with a delicious finish.

Serve lightly chilled with Middle Eastern mezze, Mediterranean dishes or as an aperitif.

Alcohol 12% Alc./Vol.

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