



Musar Jeune White 2023

Overview & Vineyard Regions

Musar Jeune white vines are from organically certified vineyards with two different terroirs; Vermentino and Chardonnay are grown on limestone soils, while the Viognier comes from vineyards with silty soils. Both vineyard areas, which were planted in 2001, are at 1,000 metres above sea level in the Bekaa Valley.

Grape Varieties

The 2023 vintage is a blend of Viognier (34%), Vermentino (33%) and Chardonnay (33%). Vermentino is a complete grape variety, delivering aroma, fruit, body, and structure with an intriguing complexity, while Viognier has seductive apricot and peach aromas and taste characters. As both are not cool climate varieties, being more suited to sun and Mediterranean style terroir and temperatures, they have adapted and thrive in our vineyards.

Wine Making

Fermented in stainless steel vats between 18 and 22 degrees Celsius, to keep the freshness and characteristics of the 3 varieties. After blending, it was cold stabilised and bottled during the spring of 2024.

Tasting Notes

Pale lemon colour with trademark peach and apricot aromas, a dash of pineapple and tropical fruit. Smooth textured and balanced with a lovely citrussy freshness, it is vibrantly fresh and deliciously drinkable within four to five years from the harvest. Pair with seafood, rich shellfish, scallops, squid, octopus; it is a great fish wine but will also partner pork dishes and, served lightly chilled, a large variety of tapas and mezze.

Alcohol 12% Alc./Vol.



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