



L'ARACK DE MUSAR

The Chateau Musar Arack is made from grape alcohol with an average age of five years. Contrary to the traditional Lebanese aracks that are distilled three times, Chateau Musar's arack is distilled four times with the addition of anis seeds during the fourth distillation. It is then aged for one year in terracotta amphora's before being bottled, a step which contributes to developing its liquorice aromas while allowing sedimentation of any solid matter.

When serving arack the traditional Lebanese way, it is customary to add water to it at which point it turns white, followed by an ice cube. However, with Chateau Musar's four times distilled arack, it can also be enjoyed without water as a pure digestif. It displays aromas of sweetness and liquorice, while being silky, smooth and dry on the palate with an intense and concentrated flavor of anis.