



## HOUSE OF TOWNEND

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### Château Musar, Gaston Hochar

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<b>Price</b>	£43.00
<b>Code</b>	MUSA070

Viticultural roots in Lebanon go back over 6000 years. Château Musar is a uniquely different wine from in the Bekaa Valley, produced by master winemaker Serge Hochar. Top quality luxury in a glass.

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#### Tasting Notes:

Impressive aromas of blueberries, ripe blackberries, cherries and plum fruitcake. The palate is initially soft and round with primary fruits of blackberry, plum, red cherries and pomegranate with some chocolaty spicy notes in the background. It opens up with mouth filling berry fruit and delicious notes of concentrated dark fruits and molasses. It really begins to impress in the mid palate where it holds its' intensity and structure effortlessly all the way to the end. The alcohol is well integrated with elegant but youthful tannins. It is a well-balanced wine with good underpinning acidity and a compelling structure.

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Specification	
ABV	14%
Size	75cl
Drinking Window	Drink now through to 2025
Country	Lebanon
Region	Bekka Valley
Type	Red Wine
Grape Mix	33% Cinsault, 33% Carignan, 33% Cabernet Sauvignon
Genres	Fine Wine, Organic, Vegan, Vegetarian
Vintage	2018
Body	Hearty, rustic and full flavoured
Producer	Château Musar
Producer Overview	In 1930, at just 20 years old, Gaston Hochar founded Château Musar, inspired by Lebanon's 6,000 year winemaking tradition and his travels in Bordeaux
Closure Type	Cork
Food Matches	Enjoy with a roasted topside of beef.