HOUSE OF TOWNEND

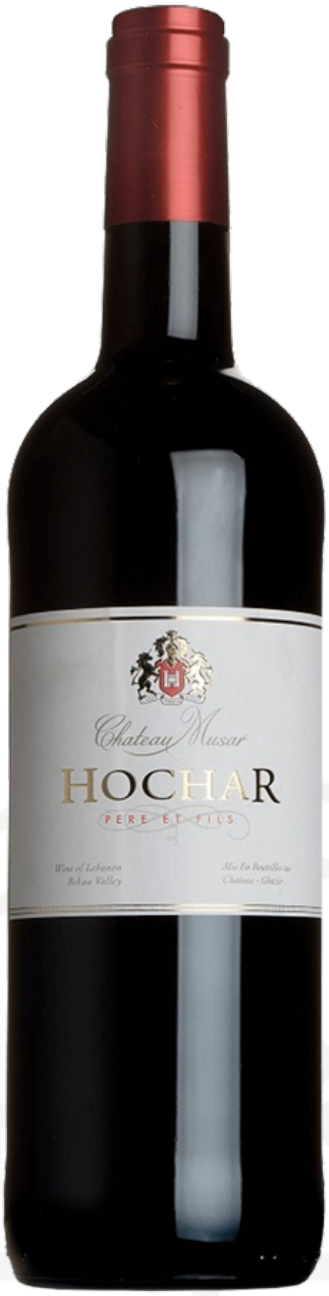
Château Musar Hochar Pere et Fils

Price	£23.99
Code	MUSA085

A ripe and complex Chateau Musar with its complexity comparable with a Chateauneuf-du-Pape. Cinsault dominant for a real hit of cherry. Spicy, fruit forward and rich.

Tasting Notes:

Aromatic on the nose, deeply coloured. Ripe and brambly fruit are dominant; black cherry, plum and blueberry. On the palate the fruit is accompanied with sweet spice and tobacco notes. Soft integrated tannins, a long and lingering finish.



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Specification	
Vinification	Fermented in cement vats ranging between 27-29 degrees with 15-20 days maceration. 6 months ageing in French oak. Blended and bottled without fining or filtering. Released four years after harvest.
ABV	13.5%
Size	75cl
Drinking Window	Drink now through to 2029
Country	Lebanon
Region	Bekka Valley
Type	Red Wine
Grape Mix	50% Cinsault, 40% Grenache and 10% Cabernet Sauvignon
Genres	Vegan, Vegetarian
Vintage	2021
Body	Rich, bold and robust
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	Drink with a tuna steak or will be ideal with any roast