



Bin No:
1804

Wine: **Hochar Pere et Fils 2011**

Country: **Lebanon**

Region: **Bekka Valley**

Producer: **Chateau Musar**

Vintage: **2011**

Colour: **Red**

Grape Variety: **50% Cinsault, 30% Grenache, 10% Carignan,
10% Cabernet Sauvignon**

Status: **Still**
Organic Certification - Vegetarian – Vegan

Allergens **contains sulphates**

Body Value **C (A is light, D is full-bodied)**
abv: 14% - bottle size: 75cl



Tasting Note:

The 2011 vintage has a deep garnet colour with a nose of blackberries and damsons, bitter cherries with hints of Assam tea leaves and cloves. On the palate, there are cranberries, Christmas cake spices, coffee beans and tobacco. The vintage finishes drier than the 2009 due to the dominance of the Carignan. The result is a wine with ripe fruit, firm structure, good natural acidity and excellent aromatics.

Winery information:

The Hochar family's philosophy of respect for the environment means that the 180 hectares of Musar vineyards are managed with minimal human interference and all the wines are made as naturally.

Chateau Musar was the first producer in Lebanon to achieve organic certification for its vineyards. Most are located in the Bekaa Valley, cradled between two mountain ranges running parallel to Lebanon's Mediterranean coastline. Vines have been cultivated here for at least 6,000 years: the Phoenicians (seafaring ancestors of the modern Lebanese) were instrumental in bringing vines and wines from Byblos across to all of the areas around the Mediterranean.

Hochar Père et Fils Red has been described as the 'second' wine of Chateau Musar, and it does bear some resemblance to the 'Grand Vin'.more

Hochar Père et Fils is sourced from a single vineyard planted over 50 years ago at 1,000 metres above sea level near the village of Aana in the Bekaa Valley, characterised by deep, gravelly soil over a limestone base. Low yields (25-30 hectolitres per hectare) result in concentrated wines and the altitude keeps the average yearly temperature at around 25 ° C, encompassing cold, snowy winters, mild springs and hot summers.

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Vinification:

The 2011 vintage is a blend of Cinsault (50%), Grenache (30%), Carignan (10%) and Cabernet Sauvignon (10%). The grapes were fermented between 27 °C to 30 °C, with 15-30 days maceration in cement vats, followed by 9 months in French Nevers oak barrels. It was blended in the spring of 2013 and bottled later on in the same year. The harvest of 2011 posed one of the most challenging experiences in wine making at Chateau Musar over the last 20 years. The year began with a cold January but with insufficient rain, February proved similar with March being sunnier but April and May produced the really big surprise with a level of rainfall to match January, February and March combined. The main result of the rain was very late maturation with flowering occurring 25 days later than usual and this delay continued over the maturation period and up to the harvesting day. They also experienced 3 days of rainfall during mid-September, this had an effect on the Cinsault but the Carignan of 2011 coped very well and although only 10% of the final blend, it has dominated with its concentration and aromas.

Storage

Hochar Pere et Fils Red 2011 would benefit from being decanted and served at between 16-18 °C. Cellared in a steady environment, it will keep for at least a decade.

Food Recommendation

Ideal to compliment grilled meats such as chicken, meat balls, lamb and cheese.

