



CHATEAU MUSAR HOCHAR PERE ET FILS

Hochar Père et Fils Red has often been described as the 'second' wine of Chateau Musar, as it does bear some resemblance to the 'Grand Vin' but the comparison stops there.

A GUIDE TO THE STYLE

Hochar Père et Fils Red is sometimes mistakenly referred to as the 'second wine' of Chateau Musar but this is not an accurate description.

The Hochar Père et Fils 2016 is a blend of Cinsault (50%), Grenache (35%) and Cabernet Sauvignon (15%).

The grapes were fermented between 27 °C and 29 °C with maceration in cement vats, followed by 6 months in French Nevers oak barrels. It was blended in the winter of 2017/18 and bottled during the summer of 2018.

TASTING NOTES

The Hochar of this year is bright ruby red in colour with red fruits, plums, sloes and cherries on the nose and palate. This balanced and elegant wine combines vibrant fruit on a medium body with soft tannins, good acidity and cellared well, it will keep for several years.

Hochar Père et Fils Reds are suitable for vegans; they're also richly-textured and likely to produce deposits in bottle. This is a feature of most fine wines. Ideally, the wine could be decanted (discarding any sediment) up to one hour before serving at between 16-18°C. This wine is an ideal choice for casseroles, roasted meats, tuna steaks and Mediterranean dishes.

TECHNICAL DETAILS

Grape Variety : 50% Cinsault
35% Grenache
15% Cabernet Sauvignon

Alc./Vol. : 14.0%

Serving Temperature : 16 - 18°C

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