



DIONYSUS ASIA
YOUR ONE STOP WINE SOLUTION

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CHATEAU MUSAR JEUNE ROSE 2015

Chateau Musar first started producing the Musar Jeune range of wines in 2006 from the fruit of low-yielding Bekaa Valley vines at around 1,000 metres above sea level. Altitude keeps the average temperature at 25 degrees Celsius with hot sunny days and cool nights and with 300 days of sunshine a year, grapes are ripened to perfection.

Unoaked and made according to Musar's natural non-interventionist winemaking philosophy, Musar Jeune wines are vibrantly fruity, richly concentrated and this vintage is no exception.

GRAPES AND VINES

New method adopted in 2015. Made of 85% from Rhône grape Cinsault and 15% Mourvedre from vines planted since 2000 at around 1,000m above sea level in the Bekaa Valley.

TASTING NOTES

This is a dry, lighter-coloured, serious Rosé, best enjoyed with food. Smooth and rounded, it has raspberry, almond and red appleskin aromas and a warm finish. A pale, coral hue with aromas of pomegranate, pink grapefruit, rose petals and honeysuckle. The palate has floral notes with hints of mandarin, green apples and rosewater. The 2015 has an impressive structure, it appears light and elegant yet has a rich mouthfeel with good acidity and light tannins.

No need to decant, enjoy chilled (12°C) with baked salmon, shellfish, roast pork or tomato-based pasta dishes.

TECHNICAL DETAILS

Grape Variety : 85% Cinsault
15% Mourvedre

Alc./Vol. : 13.5%

Serving Temperature : 12°C

Tel : 603 6258 3530
Fax : 603 6258 5160



wine@dionysus@gmail.com
www.dionysusasia.com



16 Jalan Metro Perdana Barat 12
Sri Edaran Light Kepong
52100 Kuala Lumpur, Malaysia

