



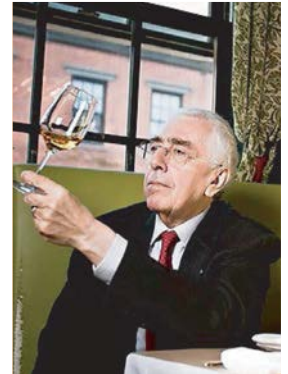
Chateau Musar

Celebrating 90 years 1930-2020



Welcome from The Hochar Family

Chateau Musar was established in 1930 by Gaston Hochar and the 3rd generation of our family are now at the helm, running the business and making the wines with the same passion and dedication. Gaston, our father and grandfather planted his first grapes in the Bekaa Valley when Lebanon was under French mandate and the French army became the first major customer for Chateau Musar wines. The late Serge Hochar took over from his father in 1959, produced his first vintage and would go on to be a pioneering force for not only Chateau Musar but Lebanon's wine industry as a whole. For Serge, making wine was an act of profound artistry – he was a true visionary, a philosopher, a man of great vibrancy and soulfulness and for all of us in his family, a beloved mentor and inspiration. While our country descended into Civil War between 1975 and 1990, Serge navigated our family's winery throughout the 15 years and became one of the most admired wine producers in the world. Our family's mission now, is to fulfil the legacy left by him and to continue to produce the wines of Chateau Musar with the same philosophy of non-interventionist natural wine-making with the same energy and spirit. Welcome to the wines of Chateau Musar.



Serge Hochar 1939-2014



Serge & Ronald Hochar

Unique wines from an ancient tradition

The wines of Chateau Musar are unique expressions from a country with an ancient wine-making culture, as vines have been cultivated from Lebanon's high altitude Bekaa Valley for over 6,000 years.

From around 4,500 BC, the sea-faring Phoenicians (ancestors of the modern Lebanese) distributed their wines and vines throughout the Mediterranean, travelling as far as Cadiz (and possibly beyond) in their robust cedar boats. Their resilience in the face of repeated invasion gave rise to the legend of 'The Phoenix'. They also invented the alphabet to help keep records of their various transactions.

The ancient city of Baalbek in the northern Bekaa Valley, takes its name from the Phoenician fertility god, Baal. The Roman god Bacchus was in turn worshipped here and the temples built in his honour remain among the most perfectly preserved in the world. The region's wines are mentioned many times in the bible, with the first recorded evidence of wine transactions coming from Byblos ('book' in Greek, hence 'Bible') an historic fishing port north of Beirut.

French in origin, the Hocha (pronounced Hoshar) family arrived in Lebanon in the 12th century, 'Preux Chevaliers' and have remained there ever since.

Temple of Bacchus

Lebanon – The Land of Milk and Honey

At the eastern end of the Mediterranean bordered by Syria to the north and east and Israel to the south, Lebanon is similar to the size of Wales. The 'Lebanon' and 'Anti-Lebanon' mountain ranges run in parallel with the Bekaa Valley between them.

The country's favourable geographical and climatic conditions have always held abundant promise. Forming part of the Fertile Crescent where agriculture originated around 10,000 years ago, this area was among the first to benefit from the formal cultivation of grapes.

At 34° N of the equator, the centre of the Bekaa Valley is further south than any part of Spain or Italy and as such gets its fair share of sunshine during the summer months. The Musar vineyards are blessed in two ways: they are situated at relatively high altitudes, (around 1,000 metres above sea level) and have just the kind of calcareous, gravel and stone soils that encourage the production of high quality grapes.

Vineyards at this altitude benefit from cool night and seasonal temperatures (it often snows on the vines in the winter and summer can be searingly hot) resulting in longer ripening periods. Vines thrive in this pure 'alpine' environment requiring little or no intervention to remain healthy.



Chateau Musar Vineyards – 'organic' from the outset

Chateau Musar's red vineyards are situated towards the southern end of the Bekaa Valley, north of Lake Qaroun and about 30 km south-east of Beirut. They lie near the villages of Ammiq, Aana and Kefraya on a range of gravelly soils over limestone – ideally suited to viticulture. The wide range of soil types and aspects results in wines of distinctive character and blends of appealing complexity.

The grapes used to make Chateau Musar Red are Cabernet Sauvignon and Southern Rhône varieties of Cinsault and Carignan from long established, mature vines yielding a maximum of 30 to 35 hectolitres per hectare.

The ancient and indigenous white grapes of Obaideh and Merwah which prefer slightly cooler conditions to the reds are grown in vineyards at even higher altitudes on the mountain slopes, some 1,500 metres above sea level.

Every wine of Chateau Musar is produced naturally with a 'non-interventionist' wine making philosophy and the winery was the first in Lebanon to implement organically certified viticulture.

"When you are a winemaker you have the luck to work with something that is alive and you should never kill it." Serge Hochar

Over the Hills and far away

Many people ask why Chateau Musar's winery is more than a two and a half hour drive from the vineyards in the Bekaa Valley. When Gaston Hochaer began making wine in 1930, the boundaries of Lebanon had not been set, and he wanted to ensure that his premises would be inside the newly-demarcated country. Thus he chose to install his winery in the family's 18th century castle overlooking the Mediterranean at Ghazir, a Maronite Christian enclave about 25km north of Beirut. Its name in Arabic is 'M'zar': 'place of extraordinary beauty/shrine to be visited' and Gaston adapted this name for his new enterprise.

As the company expanded, new cellars were built into the mountainside nearby, providing perfect conditions for long term wine storage. The cellars were so secure that they were used as air raid shelters by the villagers of Ghazir during Lebanon's Civil War (1975-1990).

At harvest time, the grapes are hand-picked by Bedouins in the cool of the morning to preserve freshness, and driven in sizeable trucks over the mountains to the winery at Ghazir.



Arack amphorae





Seven years in the making

Grapes destined for Chateau Musar Red are fermented in separate cement vats, racked at about 6 months from the harvest and then aged for around 12 months in French Nevers oak barriques – only a small percentage of which are new each year. The resulting wines from Cabernet Sauvignon, Cinsault and Carignan are blended to reflect the strengths and individual characteristics of the year and bottled without filtration at the end of the 3rd year following the harvest. The blending process is an intrinsic part of the wine-making art at Chateau Musar. Component wines of different vineyards are constantly tasted to understand their personality and characteristics – wine-making by instinct.

The final blend is aged for a further 3 to 4 years in bottle before being released in its 7th year.

Chateau Musar White is also fermented in Nevers oak barrels for 6 to 9 months, bottled and blended after its first year and stored in the Musar cellars for a further six years before release. The White, which has been likened to ‘mature white Graves’, will also cellar for many years.

“If you give my wines more time, they will give you more joy.” Serge Hochar

Chateau Musar Portfolio



Chateau Musar

The flagship range from Chateau Musar available in red, white and rosé – a library stock of older vintages is available.



Hochar Père et Fils

A single vineyard red from low yielding vines.



Arack

The national drink of Lebanon. Our Arack is made from grape alcohol, with an average age of 5 years. It is distilled four times with the addition of aniseeds during the 4th distillation. It is then aged for one year in terracotta amphorae. Three times distilled Arack also available in 20cl bottles



Musar Jeune

Naturally produced young, unoaked wines – the introductory range from Chateau Musar available in red, white and rosé.

Chateau Musar Red

The world-wide reputation of Chateau Musar red has earned the winery 'cult status'. Serge's often maverick but intuitive and natural wine-making techniques resulted in him being named the first ever 'Decanter Man of the Year' in 1984 for his extraordinary achievements, determination and dedication to producing fine wines during the difficult years of the Civil War. The wines are bottled unfinned and unfiltered and may throw sediments. Therefore we recommend decanting the wines a couple of hours before serving at room temperature (18°C) with roasts, casseroles, grills, game or mature cheeses. Cellared in a steady environment, the wines develop tawny hues and mellow, spicy notes over many decades. Chateau Musar wines are available in bottle, magnum and half sizes. Please check current availability of certain vintages, especially as the older ones are available in very limited quantities.

2013 Chateau Musar Red



2013 Chateau Musar Red

14%

The 2013 harvest at Chateau Musar could be summarised in one word – elegance. Rain and snowfall during the winter of 2012/13 was higher than in previous years, a welcome change after many years of poor rainfall. April was cooler than usual and in May, the vineyards were exceptionally green due to the combination of the winter and spring weather. Flowering was successful and yields were healthy but we experienced a week of intense heat in late August which resulted in high sugar contents of the Cabernet Sauvignon and Carignan – the only red variety that did not react to the climatic changes was the Cinsault which was harvested last on the 27th September.

The red fermentation process was unbelievably slow this year, something never seen before. Fermentation temperatures did not exceed 29 Celsius and some vats needed no temperature control. On the other hand, malo-lactic fermentation was completed surprisingly quickly, the two fermentations seemingly working in opposite directions. Aged in French Nevers oak barrels for one year, blended in the spring of 2016, the 2013 vintage was bottled during the summer of 2016.

A dense deep red with our characteristic sweet/savoury/spicy blend of Cinsault, Carignan and Cabernet Sauvignon. Tastings from the vats in the winter of 2013, revealed elegance and roundness with a spice-dominant palate – liquorice, clove, cinnamon with a warm coulis of red fruits. There are raspberries and blueberries on the palate, this is an elegant vintage, integrated and balanced with fine tannin. No sense of Cabernet Sauvignon here, a more Cinsault dominated vintage with softer red fruits.

2012 Chateau Musar Red

14.5%

Chateau Musar Red 2012 has a dark burgundy colour, a nose of matured stone fruits, plums and figs with liquorice and spicy notes. It has big developed ripe fruit on the nose and a bold taste of juicy, black fruits plus mocha and leather and a beautiful, lingering finish.

2011 Chateau Musar Red

14%

Released in the spring of 2018, the Chateau Musar Red of this year is a dark blood red colour with a rich, fragrant fruit nose; mulberries, black cherries, plums with a hint of mocha. The palate is very intense and concentrated, it's full of volume and characterised by forest and black fruits with elegant spice. The tannins are soft and juicy and it has a lengthy finish. Chateau Musar Red 2011 is a vibrantly powerful vintage and cellared well it will keep for decades. A great match for red meats, especially game, seasonal casseroles and mature cheeses.

2010 Chateau Musar Red

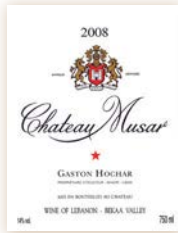
13.5%

The 2010 is a savoury, herby wine with delicate spices and the raisiny, figgy aromas follow through to the palate. This is an elegant vintage with fresh acidity and a long, dry finish. It is a deep, rich garnet colour with aromas of raisins, cedar, prunes and cinnamon.

2009 Chateau Musar Red

14%

Released in the spring of 2016, this vintage has a deep scarlet colour and a nose of blackberries, Assam tea, dark chocolate and mulled berries. On the palate there are rich black and red fruits, especially blackcurrants, cherries, damsons and figs with warm cinnamon spice and a hint of mint. This vintage is also characterised by a smoky, earthiness. The tannins are well integrated, there is good acidity and a long, dry finish



2008 Chateau Musar Red

14%

A beautiful rich scarlet colour with an alluring nose of black and red fruits, cherries, coffee, leather and cloves. A good natural intensity with well integrated tannins and good acidity – this is a rich, warm, concentrated vintage of Chateau Musar showing an abundance of fruit, energy and considerable finesse. Mature and balanced with a long finish.

2007 Chateau Musar Red

14%

The 2007 vintage is shows impressive aromas of blueberries, ripe blackberries, cherries and plum fruitcake on the nose. 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 is a well-balanced wine with good underpinning acidity and a compelling structure.

2006 Chateau Musar Red

14%

A beautiful deep, ruby hue with lots of almost confected cherry, blackcurrant and cranberries on the nose with a hint of liquorice. The palate has an explosion of brambly and hedgerow fruits with blueberries and cherries - this is a mid-weight vintage from Chateau Musar with excellent acidity and fine tannins.

2005 Chateau Musar Red

14%

The 2005 vintage is a deep blood red colour with a smoky, spicy, nose of black fruits, toasted bread, dark chocolate and cigar box – an impressive fragrance of fruits and spices. The palate is well structured; full of black and red fruits such as cherries, blackcurrants and prunes with a hint of dark chocolate and fresh tea leaves. The finish is long and fine with velvety tannins. On allocation

2004 Chateau Musar Red

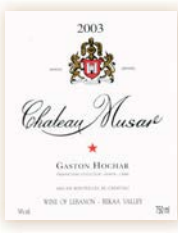
14%

In 2004 winter was normal with snow until March; spring and summer were very mild. Fresh, cool air was present throughout the year and in this climate the grapes were slow to mature. Sugar and acidity levels were relatively low around harvest time then a sudden heat wave struck, lasting a week. “The 2004 Chateau Musar Red has all the musky, spicy, leathery depth this wine is famous for, but it also has a kind of airy lightness which makes it a beguiling drink.” SIMON HOGGART – THE SPECTATOR March 3rd 2011.

2003 Chateau Musar Red

14%

The 2003 harvest was a unique experience and two words can aptly summarise it: ALCOHOL & ACIDITY – this vintage is rich in both. After the rainiest winter in 15 years, not a drop of rain fell from mid April onwards and it was hot and sunny throughout the summer months. In May when flowering started, a 10 day heat-wave reduced the harvest quantity by about 30% and this phenomenon was responsible for the concentration of sugar and acidity in the grapes. Our first indications even at the racking stage were that the 2003 vintage would be full-bodied, powerful with great length and 7 years later upon release in 2010, we were proved right. These will be the defining characteristics of 2003.



2002 Chateau Musar Red

14%

"A year of pleasant surprises." The long, rainy, cold winter lasted until June; July was mild and August hot. Ripening took longer than average and the vintage began a week later than usual. Maturity levels varied; picking was selective. Against the odds, fermentation was slow and the wines are riper and fuller than expected. Deep crimson – even blood red – in colour, the 2002 has an intense and complex nose of spicy red fruits and cedar with deeper plum notes. Generous red and black fruit characters follow through to the palate, combining with notes of Christmas cake spices, figs, dates and stewed plums. This richly-fruited wine shows good acidity, silky tannins and a long, promising finish.

2001 Chateau Musar Red

13.5%

Cold and rainy to start with but changed quickly to warmer weather with little rain (aridity reduced yields by 15%). July and August were far hotter than usual; picking began very early, on September 3rd. Tannin and acidity levels were low; thick-skinned Cabernet grapes fared best in the heat. The palate has intense flavours of red cherries, dark chocolate, olives and figs.

"The latest vintage of Lebanon's greatest wine does not disappoint: rich, plummy, spicy and complex, with amazing length. Very serious – unique." – ANDREW NEATHER, EVENING STANDARD, 17TH DECEMBER 2008.

2000 Chateau Musar Red

13.5%

This well-balanced vintage is, perhaps, more 'Bordeaux' in style. July was very hot and dry; August was warmer than average and picking began early in the first week of September. The grapes were sweet and tannic, with good acidity: fermentation progressed slowly. A very approachable style for drinking now as well as having great cellaring potential.

SILVER, INTERNATIONAL WINE CHALLENGE 2008: "Sweet, gamey, cedary and fresh, with spice and dried fruit notes. A complex, warm nose with smooth tannins and peppery acidity."

1999 Chateau Musar Red

14%

1999 was an exceptional year, starting with a dry winter, leading to a fresh spring and good flowering (although yields were reduced by lack of water). Summer was mild; July and August were cloudy; September was hot and sunny, enabling grapes to achieve high levels of alcohol, acidity and extract.

"Chateau Musar uses French grape varieties, each vinified separately, spending one year in tank, one in oak, the final blend made, like mixing paints on a palette, by Serge Hochar, a true artist of wine. At any rate, I admire the results, which are, for the foregoing reasons, noticeably different each year. I am currently enjoying the 1999. Not claret, nor Burgundy, not Rhône but Lebanon." –

MICHAEL BROADBENT, DECANTER, APRIL 2009. LISTED IN '1001 WINES YOU MUST TASTE BEFORE YOU DIE' BY NEIL BECKETT AND HUGH JOHNSON, OCTOBER 2008: "Rich fruit and ripe flavours: drinking beautifully."

1998 Chateau Musar Red

13.5%

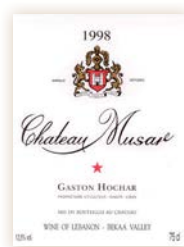
This elegant, fragrant, Cinsault-dominated vintage arose from a cool year. Cold, rainy weather lasted until June (resulting in late flowering); summer was sunny but there was no rain. Picking began on September 9th; maturity was variable but the grapes were healthy and fermentation proceeded slightly faster than usual.

"Developed, gamey aromas. Well structured with a fine acidity, medium body, and good length. Decanter Rating: 4 Stars." – WWW.DECANTER.COM.

1997-1956 vintage information available on request

Chateau Musar Red Magnums and Halves available upon request.

Larger format bottles of Chateau Musar Red (300cl and 600cl) also available - details given upon request.



Chateau Musar White

Chateau Musar White is a truly unique wine, made from ancient Lebanese varieties Obaideh and Merwah, dating back thousands of years. Reputedly, the ancestors of Chardonnay and Semillon, they are among only 6 indigenous grapes still commercially cultivated in Lebanon. The vineyards were planted between 50-90 years ago, at around 1,300 metres above sea level in the foothills of the Anti-Lebanon Mountains near Ain Arab on stony, chalky soils, and on the seaward side of Mount Lebanon in Baqaāta, on calcareous gravels. The vines remain phylloxera-free and are still on their own roots. Few vineyards of this calibre and history remain in the world.

The style is reminiscent of a dry Sauternes or a mature white Graves: rich and intensely zesty, with very complex, long-lasting flavours. As such, the wine benefits from decanting and is best served at around 15° C ('cellar cool' rather than chilled) with fine foods of similar richness: foie gras, rillettes, roast duck, spicy Asian dishes and goat cheeses.

"Musar's whites and rosés are less well-known. More's the pity: both are unusual and superb." – ANDREW JEFFORD, 'DECANTER', JANUARY 2004.

2012 Chateau Musar White



Chateau Musar White 2012 - Obaideh, Merwah

12%

The 2012 vintage was fermented and aged partly in new oak barrels for 9 months and partly in stainless steel vats with temperatures ranging between 18 and 22 degrees Celsius. Vintage release in 2020 – cellared well it will keep for decades.

"Fine lemon-yellow, bright and still fresh-looking but also showing some reassuring maturity; dry honey on the nose, dry spices with a controlled richness of fruit on the palate that reminds me of Ygrex: complex and dry with sweetness in its DNA before natural acidity lifts the slightly exotic aftertaste on the finish; lanolin smooth in texture but not an easy wine to assess and not meant to be at this stage, gains familiarity after a while, but the mystery of young white Musar remains for another day. 2020-35" Steven Spurrier, January 2020.

"I'll be the first to admit that the 2012 Chateau Musar White is something of an acquired taste, being as it is a blend of Obaideh and Merwah, which sound more like Old Testament prophets than they do ancient indigenous grape varieties. Fermented and aged in oak, the wine is peachy, lemony and creamy and if it's like anything at all, it's like a fine white Rhône".

Jonathan Ray – The Spectator Magazine February 2020.

Bottles and Magnums available

Chateau Musar White 2010 - Obaideh, Merwah

12%

The 2010 vintage is bright lemon in colour with pears, pine resin, thyme and lemongrass on the nose – the palate has an oily character but with zingy lemon acidity on the finish. There are herbs, pine and citrus flavours – a distinctive white vintage with excellent ageing potential.

Cellared well it will keep for decades.

Magnums available





Chateau Musar Rosé

Serge Hochar was very fond of the classic 'blended' rosés of Champagne (comprising white and red wines); this is his still, gently-oaked tribute to the style. Mostly Obaideh, plus Merwah, and a little Cinsault for colour, the wine is produced every few years when grape characteristics are deemed appropriate and climatic conditions allow. The wines are fermented and aged for 9 months in French (Nevers) oak barrels and bottled the following year.

Chateau Musar Rosé 2017

12%

Elegant, salmon pink in colour with aromas of strawberries, peaches with a hint of soft floral notes. The palate is well balanced with good acidity and a delicate juiciness from water melon, nectarine and white peaches.

Hochar Père et Fils Red

Hochar Père et Fils Red has been referred to by some as the 'second' wine of Chateau Musar but this is not an accurate description. Rather than being made from 'declassified' grapes deemed unsuitable for inclusion in the 'Grand Vin', it is actually 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, complex wines and the altitude keeps the average yearly temperature at around 25 ° Celsius, encompassing snowy winters and hot summers.



Hochar Père et Fils 2017

14%

The Hochar Père et Fils 2017 is a blend of Cinsault (55%), Grenache (35%) and Cabernet Sauvignon (10%). The grapes fermented at temperatures ranging from 27 – 29 ° C, with 15-20 days maceration in cement vats, followed by 6 months in French Nevers oak barrels. The 2017 vintage was blended in the spring of 2019 and bottled in the summer of the same year.

In January and February, we experienced above average rain and snow fall which led to expectations that the water table would be replenished. The rain continued non-stop throughout March into a mild spring in April with rising temperatures. The opening of the buds on the vines was 10 days later than usual though due to low air temperatures and comparatively cold soils. After 3 weeks of normal summer temperatures in June, we saw an increase to 37 degrees on the 24th and this pattern continued until mid-August and the continuous heat from June to August led to a reduction in yields but also a concentration of fruit and power.

The Hochar of this year is a ruby red colour, bright and vibrant. Complex nose of red cherries, sweet smoke and cinnamon spice aromas. Cherry notes, subtle earthy characters on the rich, concentrated palate - it is all at once fruity, fresh and elegant – certainly a food wine with quite a long finish.

Magnums available on request

Musar Jeune

Bursting with fruit, unfettered by oak but with classic Musar characteristics, this youthful range of Red, White and Rosé has found favour with Musar aficionados or 'Musarati', in the U.K. across Europe and the Far East. Made from the fruit of young Bekaa Valley vineyards at around 1,000m above sea level, these wines are made according to the Hocha family's philosophy of 'natural' winemaking.



Musar Jeune Red 2018 - Cinsault, Syrah, Cabernet Sauvignon

14%

The 2018 vintage is a blend of Cinsault (50%), selected from vineyards with varying age of vines, Syrah (30%), and Cabernet Sauvignon (20%). The grapes were fermented in concrete vats with temperatures between 27 and 29 degrees Celsius. It was blended in March 2019 and then rested in concrete vats until being bottled in the summer of 2019. Musar Jeune Red is unfiltered and made according to our natural wine-making philosophy.

Rich dark red colour, almost opaque with a hint of violet. Great perfumed red and black fruit intensity with sweet spice aromas. Baked earth and concentrated plum and black cherry, like a baked fruit pie.

Richly fruited with an enticing core of black cherry, plums, blackberries and black olives. Fresh acidity and soft integrated tannins. Musar Jeune Red 2018 is a big, ripe wine - soft, fresh and juicy designed to be enjoyed in its youth.



Musar Jeune White 2018 – Viognier, Vermentino, Chardonnay

13%

The vines used for this wine are from our organically certified vineyards and come from 2 different terroirs: Chardonnay and Vermentino are grown on limestone soils, while the Viognier comes from vineyards with silty soils. The 2018 vintage is a blend of Viognier (40%), Vermentino (30%) and Chardonnay (30%). The Vermentino, native to Sardinia and Corsica and thus well suited to the Eastern Mediterranean climate, adds citrus, mineral and even marine character. It is moderate in alcohol and combines well with the rich, buttery, oily Chardonnay and fragrant aromatic Viognier.

The grapes were fermented in stainless steel vats with temperatures ranging between 19 to 21 degrees Celsius. After blending, it was cold stabilised and bottled during March 2019.

The Jeune White of 2018 is lemon in colour with pears, lime and pineapple on the nose – there is also a hint of jasmine. On the palate there are tropical fruits, quince and lemon zest and it has a long fresh finish with balanced acidity.



Musar Jeune Rose 2018 – Cinsault, Mourvedre

13.5%

The 2018 vintage was made from a blend of Cinsault (80%) and Mourvedre (20%) – 2015 was in fact the first year that we used Mourvedre for this wine, the vines are now 8 years old and together with 30 year old + Cinsault, it gives us a wine of great structure and balance.

Racked within 12 hours after its arrival at the winery, the Cinsault (harvested in early September) and Mourvedre, harvested in late September, underwent 'direct pressing' and were then fermented separately in stainless steel vats at temperatures between 18 and 21 °C. Following malo-lactic fermentation, the wines were left to rest for 3 months, blended at the end of November, cold stabilised and bottled in January 2019.

Bright coral in colour and a nose bursting with red and orange fruits, strawberries, tangerines with a hint of spice and salinity. Nectarine, orange and strawberries and cream dominate the palate with a saline minerality. There is a nice acidity and freshness to this wine with a long, lingering finish.

Join us at Club Musar...

Chateau Musar is still very much a passionate family business now in its 3rd generation – further information can be found on our interactive website: www.chateaumusar.com

 Please like us on facebook and
 follow us on twitter @chateaumusar_uk
 and Instagram chateaumusar_uk

Our Valuable Staff



Tarek Sakr and Jane Sowter

Jane joined Chateau Musar in 1988. She is responsible for European sales and marketing.

Tarek joined the winery team in 1991, initially under the tutelage of Serge and is responsible for our viticulture in Lebanon.

The Hochar Family



Ronald Hochar



Ralph Hochar



Gaston Hochar



Marc Hochar



Chateau Musar

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