

# Musar Arak

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## THE FACTS

**COUNTRY:** Lebanon

**REGION:** Bekaa Valley

**APPELLATION:** Bekaa Valley

**WINEMAKING:** Grape spirit distilled 4x, anise added on final round, aged in clay

**ALCOHOL BY VOLUME:** 53.0%

**AGING:** Aged 1 year in terracotta amphoras after four distillations

## THE STORY

Founded in 1930 by Gaston Hochar, Chateau Musar is Lebanon's most iconic winery, inspired by 6,000 years of winemaking history and Bordeaux tradition. Under the late Serge Hochar, the winery gained global acclaim for its non-interventionist style and ageworthy reds. Today, the Hochar family and winemaker Tarek Sakr continue the legacy, working with certified organic vineyards in the Bekaa Valley. With natural fermentations, minimal sulfur, and no fining or filtering, Musar wines reflect Lebanon's terroir with elegance, depth, and singular identity.

## THE ADJECTIVES

**OVERALL:** A refined, traditional Lebanese arak with smooth, elegant

**AROMAS / FLAVORS:** Anise, liquorice root, fennel, floral undertones, dried herbs

**MOUTHFEEL:** Silky & warming with clean purity & faint natural sweetness

## THE SELLING POINTS

Rare four-times distilled arak aged in amphora, smooth

**PAIRINGS:** Sip neat or with water; ideal with mezze, grilled lamb, or olives

