
Château De La Huste 2012

CSPC# 763544

750mlx12

13.5% alc./vol.

Grape Variety

90% Merlot, 10% Cabernet Franc

Appellation

Fronsac

Classification

Grand Vin de Bordeaux

Website

<http://www.chateaudalem.com/mobile/english/winehuste.html>

General Info

Family estate owned by the Rulliers since 1860. The Chateau de la Huste's vines are on one of the highest parts of Saillans. In old french, La Huste means the bump. Château Dalem is one of the leading estates in Fronsac, an old appellation near the city of Libourne that is often overlooked by connoisseurs. The vineyard was planted in 1610 and stayed in the same family for over three centuries. The handsome, compact chateau is about a century younger, but still predates most of the châteaux of the Médoc and nearby Saint-Emilion. It is located in the township of Saillans, just on the outskirts of the city of Libourne, and was purchased in 1955 by Michel Rullier. In 2002 his daughter, Brigitte Rullier-Loussert, took over the estate and began to make a series of improvements that have now catapulted Dalem to the forefront of Fronsac estates.

Nearby, the Rullier's manage a separate property known as Château de la Huste, which is a typical Fronsac in a slightly lighter style than Dalem. Chateau de la Huste is an eight-hectare property owned by the Rullier family (Château Dalem) overlooking the town of Libourne across the River Isle Valley.

Vineyards

40 hl/ha. Average vine age 40 years. Planting density 5,500 to 6,600 vine stocks depending on the plots. 90% Merlot, 10% Cabernet Franc. Clay and limestone hills and sloping plateau.

Harvest

Grapes picked by hand when they are fully ripe and put in baskets. Sorted minutely before and after full destemming.

Vinification/

Maturation

The work of the vineyard and winemaking processes are identical to those of Château Dalem with the exception of wine aging, which is half in tanks and half in French oak barrels. Fermentation in concrete tanks with built-in thermoregulation which guarantees better control of the fermentation process. Long vatting period (3 weeks) for a slow and gentle extraction of the phenolic agents. Malolactic fermentation in barrels. 12 to 15 months in new barrels (having matured 1 or 2 batches of wine). 40% of the barrels are replaced every year and toasting levels are selected for optimum enhancement of our wine's fruit flavors.

Tasting Notes

Classic Fronsac nose and palate of dark red fruit and graphite. Good, grippy tannins, if a wee bit overboard with the oak for my tastes (almost new world in that respect). Solid.

Production

4000 cases made

Cellaring

Drink 2015-2018

Scores/Awards

89 points - James Molesworth, Wine Spectator - April 30, 2015

89-92 points - James Molesworth, Wine Spectator - Web Only 2013

Reviews

"The ripe raspberry and plum fruit is laced with a brambly structure, ending with lively anise and savory notes. Mouthwatering acidity lines the finish. Not big, but fresh and engaging. Drink now through 2018. 4,000 cases made."

- JM, Wine Spectator

"Juicy and well-defined, with tobacco leaf and briary notes pushing the core of plum, red currant and black cherry along. Features well-embedded acidity on the finish. Score range: 89-92"

- JM, Wine Spectator

