

# Château de Chantegrive Cuvee Caroline 2016

CSPC# 749543

750mlx12

13.0% alc./vol.

**Grape Variety**

50% Sauvignon Blanc, 50% Sémillon

**Appellation**

Graves

**Classification**

Grand Vin de Bordeaux

**Website**

<http://www.chantegrive.com/the-wines-c23uv>

**General Info**

Château de Chantegrive is one of the largest wine estates in the Graves appellation, in the commune of Podensac, with 97 hectares (240 acres) of vines.

It is a member of the Union des Grands Crus de Bordeaux. The Chateau produces red & rose wines from Merlot & Cabernet Sauvignon, as well as white wines based on Sauvignon Blanc and Semillon from 10 hectares (25 acres) of 30+ years old vines

In 1966 Henri and Françoise Lévêque purchased some vineyards around the village of Podensac and gradually set about creating the Chantegrive estate. The baton has now been passed to the younger generation and the progress continues.

**Vintage**

At the risk of sounding clichéd, 2016 was a game of two halves for Bordeaux. The season started wet, with disease pressure in the vines. For those working organically and biodynamically, things were even tougher. Indeed, before the end of June there was just one short period that remained dry - the period leading up to the 11th of that month. And it just so happened that this dry spell was just long enough for the vines to flower perfectly. Provided the wet weather, which had returned just after flowering, broke soon, Bordeaux was on for a bumper crop.

Fortunately, it did. As Britain awoke to rain and open polling stations on the 23rd June, Bordeaux awoke to warm weather and blue skies. And they remained all through July. And through August. And even September and October. This was one of the driest periods on record for the region - many younger vines suffered. But despite this drought, what marks the wines out is their freshness: cool nights and a lack of real heat spikes locked acidity into the grapes. This is a vintage all about balance. Just as parched vines were crying out for water, good fortune struck again on the 13th September, as a storm rolled in from the Pyrenees. It was just in time to refresh the scorched earth.

The overwhelmingly dry weather continued into October, meaning vigneronns could harvest at will, with long hang times preserving even more acidity.

Graves, meanwhile, is again impressive, mirroring some of the best wines of the Médoc. And here there are plenty of wines that will offer outstanding value for money. It remains astounding that this corner of Bordeaux is so often overlooked.

**Vineyards**

The Cuvée Caroline is their white wine produced from 12 hectares of vines.

Soil: Sand and gravel over a limestone and clay subsoil

**Harvest**

Hand picking in small crush-proof crates and pressing in an oxygen-free environment.

**Maturation**

The juice is fermented in barrel and is then aged in new Allier oak casks (50% new) for 9 months, with regular stirring of the lees to enrich then wine

**Tasting Notes**

Golden color with green hues. An elegant and intense nose of vanilla, fresh butter, citrus, apricot and lime. The palate has a nice fruity start with balanced oak and a long finish on exotic fruits and wild mint.

**Serve with**

Perfect with seafood, scallops, prawns, white meat, oven-baked fishes or with white cream sauce, sweetbreads, light cheese (goat cheese) and foie gras. Decant half an hour before serving. Serve between 11-14°C (52-57°F)

**Production**

80,000 bottles

**Cellaring**

Drink 2019-2028

**Scores/Awards**

**90 points** - Lisa Perrotti-Brown, Wine Advocate Interim Issue - November 2018

**93-94 points** - James Suckling, JamesSuckling.com - March 2017

**15 points** - Jancis Robinson, JancisRobinson.com - April 2017

**88 points** - Jeff Leve, thewinecellarinsider.com - April 2017

**16-18 points** - Gault & Millau (score only) - April 2017



**Reviews** *“The 2016 Cuvee Caroline reveals honeyed peaches, spiced pears and fresh lemon slices with a waft of fresh ginger. Medium-bodied, the palate is laden with stone fruit and spicy layers plus a racy backbone and great length.”*  
- LPB, Wine Advocate

*“This is dense and layered with beautiful intensity of crushed-stone and lemon character. Full body and a long finish.”*  
- JS, JamesSuckling.com

*“Greenish gold. Fresh nose but so dead on the palate!! Where's the acidity?”*  
- JR, JancisRobinson.com

*“Juicy, crisp, yellow, citrus fruits, vanilla and apples, paired with refreshing acidity and a strong, grapefruit-oriented finish.”*  
- JL, thewinecellarinsider.com

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