

# Château de Chantegrive Cuvee Caroline 2018

CSPC# 831115

750mlx12

13.5% 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.

**Winemaker**

Hubert de Bouard consultant oenologist.

**Vintage**

Bordeaux 2018 will be remembered as an exceptional year, with no shortage of outstanding wines from this extraordinary vintage. The weather too has been exceptional, with a glorious summer extending long into the September and early-October harvest, but the vintage had begun with a bizarrely challenging first half of the growing season. It has ended up, not for the first time, as a year of mixed fortunes.

With the warm summer, it was little wonder that the harvest kicked off early for the whites, with several blocks of Sauvignon Blanc being picked as early as 21 August. The precocious vineyards of Pessac-Léognan began harvesting their whites in late August, with the Graves and the Entre-Deux-Mers starting, on the whole, in early September.

**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 2019-2025

**Scores/Awards**

**89-91 points** - Lisa Perrotti-Brown, Wine Advocate - April 2019

**92-93 points** - James Suckling, JamesSuckling.com - February 2020

**91 points** - Roger Voss, Wine Enthusiast - March 1, 2020

**92 points** - Jane Anson, Decanter.com - March 29, 2019

**88 points** - Jeff Leve, thewinecellarinsider.com - February 8, 2013

**Gold Medal** - Mundus Vini Spring Tasting 2020

**Silver Medal** - Concours Général Agricole de Paris 2020

**Reviews**

*"The 2018 Cuvee Caroline offers up intense lime juice, grapefruit and shaved almond scents with hints of yuzu and fresh pineapple. The palate is medium-bodied with a lovely line of freshness driving the citrus and tropical flavors to a long finish."*

- LPB, Wine Advocate



**Reviews** *"This is a pretty white with sliced-pear and pineapple character. Bright and lively acidity backs up the ripe fruit."*  
- JS, JamesSuckling.com

*"Crisply herbal, this is also a ripe wine. Acidity and freshness are balanced by rich white-stone fruit and spice flavors. Over the medium term it will develop into a delicious wine. Drink now."*  
- RV, Wine Enthusiast

*"This is delicious and easily one of the best of the Graves whites. It has a clear juiciness to it, and a stone fruit lusciousness with good persistency making you want to pour yourself a large glass - a good success in the vintage. This is the first vintage for the new, 24-year-old cellar master Aude Dupuy, and bodes extremely well. Barrel ageing on the lees. 50% new oak was used. Drinking Window 2019 – 2026."*  
- JA, Decanter.com

*"Leaning to the tropical side, you also find vanilla, lemon peel, pineapple and tangerine with a hint of honeysuckle on the nose and palate. This will be best enjoyed in its youth for maximum freshness."*  
- JL, thewinecellarinsider.com

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