

Château Caronne Ste Gemme 2009

CSPC# 749542

750mlx12

12.5% alc./vol.

SOLD OUT

Grape Variety

55% Cabernet Sauvignon, 43% Merlot and 2% Petit Verdot

Appellation

Haut Medoc

General Info

The vineyard was first reported in 1648 when a local landlord, Denis de Mullet of La Tour St. Lambert rented it to a farmer in exchange for the wines produced. Caronne is derived from "Carona" the name of a local spring source, and Gemme a corruption of "James". In the middle-ages the locality was a parish on the grounds of a subsidiary to the Templar Headquarters at nearby Benon a few kilometers inland. Pilgrims on their way to Saint Jacques de Compostelle, having crossed the estuary from Blaye, would rest here before continuing their way across the Landes to the Spanish Border. The Parish was abolished during the Revolution and it is about this time that the first records of wine production at Caronne appear.

In 1900 ownership of Caroni passed to Emile and Eugène Borie. The sons of Eugène would later cede their shares to their uncle and purchase Ch. Bataille and later Ducru-Beaucaillou while Emile's descendents would remain the sole owners of Caronne until this day. The property is now managed by Jean, grandson of Emile and François, his nephew.

Vineyards

The Vineyard is made up of 45 hectares (113 acres) of a single tenant, planted on a mound of first-class gravel on a base of iron rich sandstone, a little more sandy to the east, a little more clayey to the west. The vine varieties are of 60% cabernet sauvignon, 3% petit verdot and 37% merlot.

The average age of the vines is 25 years old.

The density of planting is the traditional 10.000 vines per hectare.

Harvesting is 70% manual and 30% machine.

Vinification/

Maturation

The wine making follows very much the pattern of the " Grand Cru " chateaux.

The grapes are destalked, then slightly crushed and sent into fermentation vats which are either stainless steel or cement with an epoxy coating and always thermo-regulated. Fermentation is lead at the temperature of 28/30° Celsius with light " over the top " pumping for a soft extraction of the skins.

The maceration can last up to three weeks.

The ageing of 12-month months is made exclusively in the 1.000 French barrels of 225 L., of which 25% are renewed each year.

The wine is fined with egg whites and finally bottled at the vineyard 20 months after it is harvested.

Tasting Notes

Rich cassis and cedar nose, some smoky oak cuts through. Rich concentrated palate, very pure and lively good clean acidity, firming yet supple tannins, lovely cassis fruit. Beautiful balance.

Production

18,750 cases made

Cellaring

Drink 2012-2019

Scores/Awards

90 points - James Molesworth, Wine Spectator - March 31, 2012

89-92 points - James Suckling, Wine Spectator - Web Only 2010

86 points - Robert Parker, Wine Advocate #199 - February 2012

89 points - Neal Martin, Wine Journal - January 2012

83-85 points - Neal Martin, Wine Journal - May 2010

16.5 points - Jancis Robinson, JancisRobinson.com - April 20, 2010

16.5 points/3 stars - Stephen Spurrier, Decanter.com - April 2010

15.67 points/3 stars - Decanter.com - Web only

86 points - Grapeobserver.com - July 2012



- Reviews** *"Offers a dark, plush feel, with roasted fig and warm currant preserves notes flowing over dark tobacco and bittersweet cocoa flavors, followed by a solid, tarry-edged finish. Drink now through 2019. 18,750 cases made."*
- JM, Wine Spectator
- "Crushed blackberry and blueberry on the nose, with hints of sweet tobacco. Full-bodied, with silky tannins and a pretty texture. Slightly hollow center palate, but attractive. Score range: 89-92"*
- JS, Wine Spectator
- "This property seems to get relatively good representation in the United States. The 2009 is made from a blend of 60% Cabernet Sauvignon, 37% Merlot and the rest Petit Verdot. Attractive loamy soil notes intermixed with black currants and mulberries jump from the glass of this fruity, solidly constructed, mid-weight wine. Drink it over the next 5-7 years."*
- RP, Wine Advocate
- "Tasted at the Cru Bourgeois 2009 tasting in London. The Caronne Ste Gemme 2009 has one of those understated noses with notes of blackberry, cedar and tar – quite complex and cerebral. The palate is medium bodied with a masculine veneer, quite rumbustious and forthright with a sturdy finish that suggest it needs 3-4 years in bottle. Good depth, but not a wine I would approach in the immediate future. Tasted September 2011."*
- NM, Wine Journal
- "Tasted at Vintex. Black, liquorices and smoke tinged nose with moderate intensity, with a touch of hickory developing with time. The palate is full-bodied with dense tannins, grippy with meaty black fruits, assertive and lacking some refinement towards the dry finish. I am afraid that this should be much better, and I would like to try another sample. Tasted March 2010."*
- NM, Wine Journal
- "Dense colour, fine cassis and black fruits, smoky, classy nose, lots of depth and good potential complexity, good vineyard wine."*
- SS, Decanter.com
- "Good weight of spicy black fruit and smoky meaty nose. Impressive weight and depth. Balanced and juicy bright cassis flavours. Tannin may overcome the fruit. Drink 2013."*
- Decanter.com
- "The wine's saturated purple colour immediately gives away the warmer vintage, as does its alcohol level of 14%. Upon opening, I was surprised by the fresh red currant aroma, a smell I more usually associate with young Rhône reds or new world reds from warmer climates. With around 20 minutes in the glass a more classic left bank Bordeaux aroma emerged with notes of earth, clove, blackcurrant and a touch of pencil shavings. The palate is a bit mixed: near monolithic tannins overshadow some quite good length and fruit, leaving an impression of stalks and wood, that I suspect understates the overall quality of the wine which is quite good. That said, by day 3, the wine was mostly shot."*
grapeobserver.com
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