

# Château Chasse Spleen 2000

CSPC# 742337

750mlx12

14.0% alc./vol.

<b>Grape Variety</b>	60% Cabernet Sauvignon, 35% Merlot, 5% Petit Verdot
<b>Appellation</b>	Moulis-en-Médoc
<b>Classification</b>	Cru Bourgeois
<b>Website</b>	<a href="http://www.chasse-spleen.com/#!/home">http://www.chasse-spleen.com/#!/home</a>
<b>General Info</b>	<p>Château Chasse-Spleen is the leading Moulis estate along with Château Poujeaux. Although it is classified only as a Cru Bourgeois, it regularly outperforms many of the Médoc's more renowned classed growths. There are two theories behind the château's rather unusual name: firstly, that, when Lord Byron visited the estate in 1821, he remarked `Quel remède pour chasser le spleen`. Secondly, that it is named after Baudelaire's poem, Spleen. Chasse-Spleen's wines were always noteworthy, though the quality improved dramatically with its acquisition by the Taillan Group, which also owns Château Haut-Bages-Libéral, in 1976. It was run by Bernadette Villars until she and her husband were killed in an accident while hiking in the Pyrénées in 1992. The property is now run by her daughter Claire.</p>
<b>Vintage</b>	<p>Presence of downy mildew (brown rot), that will be of no consequence thanks to the following months. April and may hot and humid. A restored situation in June with better climatic conditions. This situation carries on in July and August with milder temperatures, never exceeding 35°C. An alternation of rainfall and clear weather in September, that proves to be salutary to the maturation process.</p>
<b>Vineyards</b>	<p>The vineyards of Chasse-Spleen are heavily parcellated, but lie not far from Arcins, to the south of the gravelly hill on which sits the village of Grand Poujeaux. The soils are mostly Garonne gravel, with some chalky clay mixed in, and the 80 hectares of vines, which average 30 years of age, are largely Cabernet Sauvignon (73%), with 20% Merlot and 7% Petit Verdot. The soils between rows are ploughed rather than planted, and harvesting is manual.</p>
<b>Harvest</b>	<p>Merlot: 26th September - 2nd October Cabernet Sauvignon &amp; Petit Verdot: 2nd - 12th October</p>
<b>Maturation</b>	<p>The fruit is fermented in stainless steel and cement vats with temperature control, and then aged for 18 months in oak barrels, of which 40% are new each year. The wine is fined with egg white before bottling.</p>
<b>Tasting Notes</b>	<p>Dark, bright red, meniscus slightly orangey, unclouded. Nose of fresh plum and cocoa. Neat and straightforward attack. Flavours of mint, cocoa beans, leather and black berries. Tight and unctuous structure, mellow tannins. Balance and power. Great persistence -may now be drunk.</p>
<b>Production</b>	29,165 cases made
<b>Cellaring</b>	Drink 2005-2030
<b>Scores/Awards</b>	<p><b>91 points</b> - James Suckling, Wine Spectator - March 31, 2003 <b>89-91 points</b> - James Suckling, Wine Spectator - Web Only 2001 <b>88-89 points</b> - Robert Parker, Wine Advocate #134 - April 2001 <b>91 points</b> - Neal Martin, Wine Journal - September 2010 <b>90-92 points</b> - Neal Martin, Wine Journal - April 2001 <b>91 points</b> - Roger Voss, Wine Enthusiast - June 1, 2003 <b>85-88 points</b> - Stephen Tanzer's International Wine Cellar - May/June 2011 <b>90 points</b> - Jeff Leve, thewinecellarinsider.com - June 18, 2009 <b>16.5 points</b> - Jancis Robinson, JancisRobinson.com (score only) <b>87 points</b> - Jean Marc Quarin (score only) <b>16 points/3 stars</b> - Stephen Spurrier, Decanter.com - April 2010 <b>16 points</b> - Vinum Wine Magazine (score only) <b>15 points</b> - La Revue du Vin France (score only)</p>



**Reviews** *"Very muscular with currants, mineral and nutmeg character. Full-bodied and chewy, with a long and lively finish. Best after 2008. 29,165 cases made."*

- JS, Wine Spectator

*"Sleek and racy young red, with raspberry and mineral character, medium body and a fresh finish. A finely crafted Chasse-Spleen. Score range: 89-91."*

- JS, Wine Spectator

*"A classic, muscular, rich yet elegant effort made in a medium to full-bodied, concentrated style, the 2000 Chasse-Spleen possesses abundant quantities of minerals, earth, black cherry, and cassis fruit. It will need 4-5 years of cellaring and will keep for two decades."*

- RP, Wine Advocate

*"Tasted blind at Bordeaux Index's 2000 tasting in London. This is reticent on the nose at first, but opens up nicely with time, blackberry, plum, black coffee, cedar and a slight estuarine note. The palate is full-bodied with grippy tannins on the entry, firm backbone and good depth. Stern and masculine, a saline note towards the cedar and tobacco scented, sappy finish. This is a great showing for Chasse Spleen and comes recommended for the vintage. Drink 2012-2030. Tasted March 2010."*

- NM, Wine Journal

*"Nose is quite muted, but the palate has beautiful balance and depth. Sophisticated Chasse-Spleen with rounded mouth feel and subtle pencil-lead notes on the finish. An excellent wine. Tasted April 2001."*

- NM, Wine Journal

*"Under any new classification, this should certainly be a classed growth. Today it is among the leaders of the cru's bourgeois. The 2000 is opulent, generous, stylish. The tannins are ripe and sweet, the fruit is finely balanced. It will develop well over the next 10-15 years."*

- RV, Wine Enthusiast

*"Good medium ruby. Aromatic nose combines crystallized blackberry, cassis, shoe polish and mint. Tight, firm and rather unyielding in the mouth, with moderately ripe, muscular flavors of cassis, licorice and shoe polish. Doesn't quite deliver the flavor interest promised by the nose."*

- ST, International Wine Cellar

*"Full young red, good smooth well-extracted and balanced fruit, ready now. Drink up to 2015. "*

- SS, Decanter.com

*"With a nose packed with earth, black plums, tobacco and cassis, this powerful, tannic, deep wine could easily pass for a Classified Growth. If you're going to open it now, leave it in the decanter for an hour or more. Else, give it a few more years to allow the firm tannins to soften. As the 1989 is still going strong, this should continue to age for a long time."*

- JL, thewin cellarinsider.com

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