

# Blanc de Chasse Spleen 2010

CSPC# 743092

750mlx12

14.0% alc./vol.

**Grape Variety**  
**Appellation**  
**General Info**

65% Semillon, 35% Sauvignon Blanc  
Moulis-en-Médoc

Chateau Chasse Spleen was once part of a much larger Haut Medoc estate that sold their wine under the name of Chateau Grand-Poujeaux. In 1822, the Bordeaux wine estate was split as follows; half the property became Chateau Gressier-Grand-Poujeaux and the other half eventually became the foundation for what would become 3 Bordeaux estates, Chateau Maucaillou, Chateau Poujeaux-Theil and of course, Chateau Chasse Spleen.

There are numerous stories trying to explain the name of Chateau Chasse Spleen. The best possibilities are poetic. The first version is, it was due to a visit by Lord Byron in 1821. During that visit, Bryon was so moved, he was quoted, "Quel remede pour chasser le spleen", which when loosely translated means, what remedy to remove the spleen? The other equally poetic explanation is attributed to the poem Spleen, whose author Charles Baudelaire also visited Chasse Spleen. Chateau Chasse Spleen remained the property of the Castaing family until it was sold just before World War 1 to a German family of wine merchants. After the outbreak of World War I, Chateau Chasse Spleen was confiscated as enemy property and sold at an auction in 1922 to the Lahary family. The modern era for Chateau Chasse Spleen starts in 1976 when the estate was bought by the Merlaut family, eventual owners of various Bordeaux wine Chateaux including Gruaud Larose, Ferriere, Citran and Haut-Bages-Liberal.

After changing careers from teacher to winemaker, Jacques Merlaut's daughter Bernadette Villars and her husband took control of Chateau Chasse Spleen. With the famous Professor Émile Peynaud, they brought up the quality of the wines of Chateau Chasse Spleen. Tragically, she and her husband died in a mountaineering accident in the Pyrenees in 1992. The estate is run by her daughter Claire Villars. Along with Chateau Poujeaux, these are the two best Bordeaux wines of the Moulis appellation in Haut Medoc.

Chateau Chasse Spleen produce about 28,000 cases of red Bordeaux wine per vintage. The estate also produces a small amount of white Bordeaux wine under the name of Blanc de Chasse Spleen Blanc. Chateau Chasse Spleen makes two second wines, L'Ermitage de Chasse Spleen and L'Oratoire de Chasse Spleen.

**Vineyards** The large 80 hectare vineyard of Chateau Chasse Spleen is planted to 73% Cabernet Sauvignon, 20 % Merlot and 7% Petit Verdot with vines that average 30 years of age. The terroir is gravel, with clay and chalk. A small 2 hectare portion is planted to 35% Sauvignon Blanc and 65% Semillon, for the production of a white Bordeaux wine.

**Vinification/ Maturation** After harvesting by hand, half of the grapes is pressed directly while the other half is broken stride and then housed in vats for maceration. Winemaking and farming take place later in barrels for nine months.

**Tasting Notes** Great fanfare for 2010 with flavors of fresh fruit (citrus), wax and toasted hazelnuts. Expressive, floral, woody and vanilla nicely, the palate is supple, ample and fruity. A beautiful white and rare. An opportunity!

**Cellaring** Drink 2015-2025

**Serve with** Snails, shrimp, monkfish skewers, lemon cake, duck, fluted Bordeaux, carrots, potato gratin, fillet place, whiting fillet, mussels, pasta gratin.

**Scores/Awards** **Review Only** - Steve Bearden, KL Wines - December 27, 2012



**Reviews** *“Yes, you read that right. This is the very rare white from the star of Moulis. Very limited production, so limited that one almost never comes across a bottle of this unless you hoof it directly to the estate. It offers super fine richness and citric undertones on the nose, and it's quite lemony on the palate and quite full-bodied. If you love lobster, this is the ideal wine with which to wash it down!”*  
- SB, KL Wines

*“This hard to find white from the most consistent producer in Moulis won't be around long so act fast. Grapefruit, citrus pith, fresh cut melon and just squeezed Meyer lemon are some of the things that come to mind when this is poured. This is juicy and mouth watering yet there is a roundness to the white fig flavored middle that gives an impression of added weight. The fine finish of citrus fruit and powdered mineral ends in a feeling of steely freshness.”*  
- SB, KL Wines

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