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# Blanc de Chasse Spleen 2011

CSPC# 743092

750mlx12

12.0% alc./vol.

SOLD OUT

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

60% Semillon, 40% Sauvignon Blanc  
Moulis-en-Médoc

[http://www.chasse-spleen.com/eng\\_index.html](http://www.chasse-spleen.com/eng_index.html)

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 chaser 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. The estate also produces a small amount of white Bordeaux wine under the name of Blanc de Chasse Spleen Blanc.

**Vineyards** The terroir is gravel, with clay and chalk. A small 2 hectare portion (of the 80 hectares of vineyards) 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. On lees, 50% in new barrels up to 9 months and 50% in vats.

**Tasting Notes** The 2011 has a lovely nose of white flowers, pear and delicate vanilla. The palate is fat, soft, tender and tasty. A rarity and a beautiful food wine!

**Cellaring** Drink 2015-2025

**Serve with** St-Jacques roasted. Sea fish. Stir fried chicken with lemongrass.

**Scores/Awards** **Review Only - Steve Bearden, KL Wines - March 2014**

**Reviews** "Chasse-Spleen only makes 1,000 cases of their white wine, a blend of 65% Semillon and 35% Sauvignon Blanc aged for nine months in 50% new oak. The resulting wine is flaxen-hued with grapefruit, lime, citrus blossom and lychee scents. Fresh, rich and aromatic. Lovely."

- [klwines.com](http://klwines.com)

"Grassy and light nose with a good hit of melon. A really crisp finish. Very bright and light. It has a shocking affect on the tongue. Really sturdy, with a clean finish. Snappy and satisfying. One of the better whites I can honestly say I've had. Very lip-smacking and juicy without feeling like it's compensating for anything."

- [Cellartracker.com](http://Cellartracker.com)

