

---

# Blanc de Chasse Spleen 2017

CSPC# 743092

750mlx12

12.5% alc./vol.

**Grape Variety**

60% Semillon, 40% Sauvignon Blanc

**Appellation**

Moulis-en-Médoc

**Website**

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

**General Info**

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, Ferrière, 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.

**Winemaker**

Jacques Boissenot.

**Vintage**

Winter is mild and dry. The early spring is very hot (30° sometimes), but still no rain. An icy current carried by a wind from north hits on April 27th. The frost impacts illogically coombs but also ridges. The rest of the year takes place rather classically with some very hot days in august among many others, more moderated. The Médoc whites are particularly balanced, precise, and elegant in this 2017 vintage. It must be said that the Left Bank was rather spared by the spring frost of April 2017.

**Vineyards**

For its white wine, the vines date back to 1995. This Château, which is not like the others, was too young to be classified in 1855, but became the favorite of the 9 exceptional crus bourgeois. 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**

Pale yellow colour, white peach nose with light notes of boxwood. On the palate, the attack is frank, the Semillon brings a nice suppleness to the notes of verbena, fat and volume. The finish is persistent, with notes of orange blossom and citrus. The Blanc de Chasse-Spleen is a beautiful white wine with a woody aroma.

**Serve with**

Aperitif, Seafood, Fish - particularly Bream or salmon.

**Cellaring**

Drink 2022-2027

