

Château Citran 2010

CSPC# 811845

750mlx12

13.5% alc./vol.

Grape Variety

55% Merlot, 42% Cabernet Sauvignon, 3% Cabernet Franc

Appellation

Haut Medoc

Classification

Cru Bourgeois

Website

<https://www.citran.com/>

Sustainability

Organically farmed.

General Info

Chateau Citran is one of the older Bordeaux properties in the Medoc with a history that goes all the way back to the 13th century. At the time, like most of the properties built in those days, its primary purpose was as a fortress. The modern era for Chateau Citran begins with the purchase of the estate by the Miaillhe family in 1945. The Miaillhe family have been owners of several different vineyards in the Left Bank over the years including Chateau Palmer, Chateau Pichon Lalande and Chateau Coufran. They are not only successful vineyard owners in Bordeaux, but they are also one of the larger négociants in the Bordeaux region. In turn, the Miaillhe family sold Chateau Citran in 1987 to the Japanese holding company, Fujimoto. Today, Chateau Citran is owned by two well-established families from Bordeaux, the Merlaut family, who heads the Taillan group, which counts Chateau Gruaud Larose in St. Julien, Chateau Ferrier in Margaux, Chateau Chasse Spleen, Chateau Camensac, Chateau Gressier, Grand Poujeaux in the Haut Medoc and Chateau Broustet, which is in Sauternes. They are also massive negociant company, which they count as part of their holdings.

Winemaker

Mr. Eric Boissenot

Vintage

Their 2010 vintage is one of the most notable with its dry, warm summer and cool, sunny fall that allowed the grapes plenty of time to ripen slowly and leisurely, while still retaining their complexity and tannins.

The sunny summer and the back exceptional season contributed to perfect the success of this vintage. This climatic conditions were completely favourable to the optimum maturation of the berries and their excellent sanitary state. They also allowed the grape harvest to be made in the good conditions. The wine growers were able to decide the best dates to harvest grape variety by grape variety, and plot by plot. The blend gives these wines a beautiful acidity, the freshness, and a very expressive fruit. This year is also characterized by a strong concentration of anthocyanins with ripe and silky tannins and an alcoholic power.

The extraordinary potential of these wines is confirmed

Vineyards

Chateau Citran is one of the oldest Bordeaux properties in the Medoc. Now organically farmed, this left bank estate is home to a complex system of soils and maritime climate. Located in the far south of the Haut Medoc appellation, the vineyard is planted to 42 ha Cabernet Sauvignon / 47.5 ha Merlot / 4.5 ha Cabernet Franc. Sandy gravelly soils / Marly chalky soils.

Harvest

By hand. Rigorous parcel selection, grapes sorted on wine-stock and on sorting table. From October 5th to October 22nd, 2010, for the Merlot. From October 20th to October 21st, 2010, for the Cabernet Franc. From October 22nd to October 28th, 2010, for the Cabernet Sauvignon.

**Vinification/
Maturation**

Thermoregulation on each tank. Traditional vinifications (T 28°C). Malolactic fermentations partially made in new barrels. 38% of new barrels in French oak. Traditional ageing with racking every three months. Fining with white eggs. Bottling at the Château.

Tasting Notes

Opaque ruby to garnet in colour with good acidity, an intense nose, plush tannin & a long length on the finish. This entry is elegant, fine, and racy. The palate is fat, long, and powerful. It is very fresh and unctuous in the mouth; this reveals sweetness is perfectly balanced by acidity. Ends with a lingering finish. This is a wine with plenty of expression

Serve with

Chateau Citran is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. The wine of Chateau Citran is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dishes.



Production	32,500 cases made
Cellaring	Drink 2014 onwards.
Scores/Awards	<p>90 points - James Molesworth, Wine Spectator - March 2013</p> <p>88 points - Robert Parker Jr, Wine Advocate - February 2013</p> <p>85-87 points - Robert Parker Jr, Wine Advocate - May 2011</p> <p>87 points - Neal Martin, Wine Journal - March 2013</p> <p>86-88 points - Neal Martin, Wine Journal - May 2011</p> <p>90 points - James Suckling, JamesSuckling.com - March 2013</p> <p>89 points - Roger Voss, Wine Enthusiast - January 2013</p> <p>16.5 points - Jancis Robinson, JancisRobinson.com (score only) - March 2013</p> <p>16 points - Jane Anson, Decanter.com (score only) - March 2013</p> <p>89 points - Jeff Leve, thewinecellarinsider.com - July 2013</p> <p>89 points - Tim Atkin, MW - timatkin.com (score only) - January 2013</p> <p>89 points - Andreas Larsson, Tasted - September 2015</p> <p>86 points - Jean Marc Quarin (score only) - January 2012</p> <p>15 points - La Revue du Vin France (score only) - January 2013</p> <p>15 points - Bettane & Desseauve (score only) - July 2013</p> <p>15 points - Vinum Wine Magazine (score only) - January 2013</p>
Reviews	<p><i>"Ripe and engaging, with dark, juicy plum and boysenberry fruit liberally studded with anise, cocoa and tar notes that hang through the well-structured finish. Should age well in the near-term. Best from 2014 through 2022. 32,500 cases made."</i> - JM, Wine Spectator</p> <p><i>"A sleeper of the vintage, this is a serious wine offering up oodles of licorice, incense, black currants, and Christmas fruitcake notes in a medium to full-bodied, attractive, spicy style. Dark ruby/purple, this well-made wine should be drunk over the next decade or more."</i> - RP, Wine Advocate</p> <p><i>"This fruity, dense wine reveals less oak than most vintages along with attractive licorice, berry and herbal notes and noticeable tannins. It is a candidate for 10-12 years of cellaring."</i> - RP, Wine Advocate</p> <p><i>"The Citran 2010 has a ripe, elegant bouquet that is quite floral in nature with well-integrated oak and faint scents of burnt toast. The palate is medium-bodied with a slightly tinny entry, but plenty of bright red cherry fruit on the finish. Perhaps I was expecting a little more complexity and persistency, and we will see if that evolves with time. Tasted November 2012."</i> - NM, Wine Journal</p> <p><i>"The Citran '10 has a very ripe, opulent bouquet with ripe black fruits, chestnut and a touch of leather, a second sample at the UGC more pure with expressive red rather than black fruits (sunny day!) The palate is medium-bodied with sharp tannins on the entry, firm grip, masculine and tannic towards the finish that is a little bony at the moment. Hopefully this will flesh out during its élevage. Tasted April 2011."</i> - NM, Wine Journal</p> <p><i>"Aromas and flavors of orange peel, dried strawberries, and hints of coffee. Full and chewy with a good amount of tannins and a pretty finish. Already delicious. Try in 2015."</i> - JS, JamesSuckling.com</p> <p><i>"This wine features bright red fruits, with attractive tannins and a gentle, ripe character. It's dense, while not at all powerful, fruity, or very forward. Keep for 4-5 years."</i> - RV, Wine Enthusiast</p> <p><i>"Licorice, black and red fruits coupled with an open round personality make this another nice value wine from the 2010 Bordeaux vintage."</i> - JL, thewinecellarinsider.com</p>

Reviews *“Intense colour here deep ruby-red core, but nothing really blue or purple. So, it is starting to fade a little bit at the rim, indicating a certain evolution. Quite a classic nose here with dark fruity aromas, cassis, plum, with some herbal notes as well. Some leafy notes like bay leaf, tobacco, quite laid-back oak, just a hint of vanilla. Dense structure here, with nice dark fruit. Still appearing a bit youthful in terms of tannins. There is plenty of extract here, but good freshness, good balance. The tannins are not really hard, just present. I like those slightly spicy and herbal notes, like sage, bay leaf, mint. The wine has got a good length, it keeps lingering. So I would say good material, still a bit youthful in terms of the texture, but should be good material to further cellar.”*
- AL, Tasted.com
