

Château Citran 2017

CSPC# 811845

750mlx12

13.0% alc./vol.

Grape Variety

49% Merlot, 43% Cabernet Sauvignon, 8% Cabernet Franc

Appellation

Haut Medoc

Website

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

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 Mialhe family in 1945. The Mialhe 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 Mialhe 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

2017 Haut Medoc wines are the product of a distressing growing season. This is due to the extreme frost that wreaked havoc on the vines for 2 consecutive nights in late April. The same fate befell 2017 Moulis, 2017 Listrac and 2017 Medoc wines. While the majority of the vineyards in the Left Bank located closest to the warming effects of the Gironde survived with minimal or no damage from the frost that is not the case with vineyards situated further inland.

The level of damage varied from vineyard to vineyard. The cool and dry summer conditions with the June heat wave and the blast of rain before harvest did not help matters. However, those with the best terroir that waited to harvest their Cabernet Sauvignon were able to produce nice, early drinking, aromatic, but quite fresh wines.

Vineyards

Chateau Citran is a large, Left Bank estate, with 90 hectares of vines with a terroir of sand, gravel, chalk and clay soils. Located in the far south of the Haut Medoc appellation, the vineyard is planted to 58% Cabernet Sauvignon and 42% Merlot.

On average, the vines are 25 years of age. The vineyard is planted to a vine density of 6,600 vines per hectare. The massive estate can be divided into two large blocks of vines. Much of the better part of the vineyard is placed closest to the chateau, which is where you find their deeper, gravel soils.

The remainder of their parcels are in more of a sandy terroir in the commune of Avensan. A portion of the Chateau Citran vineyards are also located not far from the Margaux estate of Chateau Ferriere. The goal of Chateau Citran is to eventually increase the portion of Cabernet Sauvignon in the vineyards, with new plantings that will take the place of some of the estates forested areas.

Harvest

By hand. Rigorous parcel selection, grapes sorted on wine-stock and on the sorting table.

Vinification/

Maturation

Thermoregulation on each tank. Traditional vinifications (T 2° à 32°C). Malolactic fermentations partially made in new barrels. 35% of new barrels in French oak and 65% of barrels from the 1st wine in French oak. Traditional ageing with racking every three months. Fining with white egg. Bottling in the Château.

Tasting Notes

Nice deep purple. Ripe fruit aromas with a slightly smoked touch. Ch Citran has lost about 50% due to frost. The wine tastes elegant and fruity within a fine structure. This is a pleasant wine without over extraction, which will be very tasty within 4 years. The fruit is very pure. The aftertaste tasty and juicy.



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	25,000 cases made
Cellaring	Drink 2022 – 2034.
Scores/Awards	<p>84 points - Lisa Perrotti-Brown, Wine Advocate - March 2020</p> <p>91 points - James Suckling, JamesSuckling.com - February 2020</p> <p>89-90 points - James Suckling, JamesSuckling.com - April 2018</p> <p>15.5 points - Jancis Robinson, JancisRobinson.com - October 2019</p> <p>16 points - Julia Harding, JancisRobinson.com - April 2018</p> <p>91 points - Jane Anson, Decanter.com - April 2018</p> <p>86 points - Jeff Leve, thewinecellarinsider.com - April 2018</p> <p>14.5/20 points - Jean Marc Quarin (score only)</p> <p>91 points - Neal Martin, Vinous - February 2020</p> <p>88-90 points - Neal Martin, Vinous - May 2018</p> <p>84-87 points - Antonio Galloni, Vinous - April 2018</p> <p>85-87 points - Jeb Dunnuck MW - June 2018</p>
Reviews	<p><i>"The 2017 Citran is deep garnet-purple colored with a vague stewed plums and cassis nose with tobacco, earth, and leather notes plus herbs hints. The palate is medium-bodied, lean, dilute, soft, and innocuous."</i> - LPB, Wine Advocate</p> <p><i>"Linear and racy young red with currant, chocolate, and plum character. Medium body, fine tannins, and a flavorful finish."</i> - JS, JamesSuckling.com</p> <p><i>"A fruity and attractive 2017 that shows lots of nutmeg and spice character now as well as round tannins, fresh acidity and a medium finish,"</i> - JS, JamesSuckling.com</p> <p><i>"Bright crimson. Smudgery rim. Fresh nose and an array of ripe fruit but pretty marked acidity. A bit mean and scrawny. Lacks mid-palate weight. Some greenness."</i> - JR, JancisRobinson.com</p> <p><i>"Deep crimson. Dark fruit with a savoury black-olive note. Savoury, chewy yet fresh and moreish. Honest and complete. (JH)"</i> - JH, JancisRobinson.com</p> <p><i>"Good depth of flavour, rich but austere, with a silky texture that gets better and better with time in the glass and expanding outwards, which is not always the case in 2017. This is not exuberant, tight or austere, and it sings out with Médoc signature: clear notes of fresh mint and cedar oak. It should age well and has touches of 2001 and 2014 about it. A buy in the vintage. Drinking Window 2022 – 2034"</i> - JA, Decanter.com</p> <p><i>"A medium bodied, soft, uncomplicated, red berry and thyme-filled wine with olive accents in the finish. This is best for early drinking pleasure."</i> - JL, thewinecellarinsider.com</p> <p><i>"The 2017 Citran has a powerful nose of black fruit laced with peppermint and light loamy aromas. The palate is medium bodied with supple tannins, a fine bead of acidity and perhaps more refinement than suggested by the aromatics. As it coheres in the glass, this turns into a very fine Haut-Médoc that is probably punching above its weight. Very fine. (NM)"</i> - NM, Vinous</p> <p><i>"The 2017 Citran has a plump blackberry and raspberry scented bouquet with a touch of baking powder in the background. The palate is medium bodied with fine tannin, tightly packed blackberry fruit laced with graphite leading to a harmonious and fresh finish that is just the ticket. This should become a good solid Haut-Médoc."</i> - NM, Vinous</p>

Reviews *“The 2017 Citran is a plump, straightforward wine to drink in its youth, while the fruit remains vibrant. There is good definition to the sweet red cherry, plum and floral notes in this mid-weight offering.”*

- AG, Vinous

“A solid looking Haut-Médoc, the 2017 Château Citran reveals attractive notes of black raspberries and cassis fruit, with plenty of background spicy oak, medium body, good concentration, but no baby fat or opulence. I'd give bottles a year or two once released, and it should keep for 5-6 years.”

- Jeb Dunnuck
