

# Château de Myrat 2009

CSPC# 749530

375mlx12

14.0% alc./vol.

## Grape Variety

88% *Sémillon*, 8% *Sauvignon*, 4% *Muscadelle*

## Appellation

Sauternes, Barsac

## General Info

Château de Myra has a history that begins in the late 1700's, many transfers and a lack of documentation makes it difficult to monitor developments. However, it is reasonably clear that it is the family Dumirat who made the chateau its name in the early 1800's. The name was Château Mirat which was later revised to Château de Mirat. During the 1855 classification the castle was owned by the family Molle, which at that time got Château de Mirat classified in Les seconds Crus.

When Château de Myrat got the current spelling is unclear but it must have been after the classification 1855. Despite the extensive restoration of the vineyard, which was completed 1945, Max de Pontac was not pleased with the results, and 1976 he took the courageous decision to pull all the vines at Château de Myra. This was a shocking decision that has never before been implemented among the classified castles in Sauternes. The sons Jacques and Xavier became clear with the new plantings 1988, and today Château de Myrat withdrawn its role among the classified castles in Sauternes.

## Vineyards

The vineyards of Château de Myrat are situated in Haut-Barsac, the plateau of 30-40 cm deep red clay which lies over fissured limestone in the south-western section of the appellation where the majority of the Barsac properties of note, including Coutet, Climens, Doisy-Daëne and Doisy-Védrines are to be found. The estate is spread over 30 hectares in all, of which the original 22 hectares planted up in 1988 remain dedicated to the vine, the remaining 8 hectares being parkland. The mix of varieties in the vineyard is very weighted towards Semillon, this variety accounting for 88% of the vines, with the remainder being 8% Sauvignon Blanc and 4% Muscadelle.

## Harvest

The fruit and musts are handled in a fairly traditional manner, without any great surprises; harvest is naturally by hand, as the production of Sauternes relies on the picking of the fruit in *tries*, a berry-by-berry selection of botrytised fruit, usually with between four and six *tries* at Myrat. Yields are naturally very low, as botrytis infection results in a profound dehydration of the fruit, hence concentrating the sugars and providing the basis for the wine's ultimate sweetness following fermentation.

## Maturation

The freshly harvested fruit is pressed slowly and fermented in oak *barriques*, where it remains for the *élevage*, typically 18 months in oak. One-third of the barrels are replaced each year, so there is a blend of new, one- and two-year old oak in use. The wines are regularly topped up, raked every three months, and are fined before bottling.

## Tasting Notes

A spicy and floral nose with notes of saffron to the agitation. The attack is silky and powerful. We have a beautiful cinnamon-dominated mouth on a saffron and Mediterranean spices final. The 2009 vintage is a very solar wine superbly well-balanced.

## Production

2,500 cases made

## Cellaring

Drink 2014-2030

## Scores/Awards

**94 points** - James Molesworth, Wine Spectator - March 31, 2012

**94-97 points** - James Suckling, Wine Spectator - Web Only 2010

**91-93 points** - Neal Martin, Wine Advocate #188 - April 2010

**94-96 points** - Roger Voss, Wine Enthusiast - September 8, 2010

**85-88 points** - Ian D'Agata, ST's International Wine Cellar - May/June 2010

**17.5 points** - Jancis Robinson, JancisRobinson.com - April 20, 2010

**17 points/4 stars** - Stephen Spurrier, Decanter.com - April 2010

**85 points** - Jean Marc Quarin - March 2010



- Reviews** *"This is explosively rich, with almond cream, heather and honeysuckle aromas giving way to mouthwatering lime chiffon, papaya and dried persimmon notes. Long and expansive, with intense citrus pâte de fruit on the finish. Still on the youthfully rambunctious side, so cellar. Best from 2014 through 2030. 2,500 cases made."*  
- JM, Wine Spectator
- "Dried apricot and citrus fruit aromas follow through to a full body, with a very sweet and intense palate. Finishes with lots of fruit and spicy nutmeg character. Score range: 94-97"*  
- JS, Wine Spectator
- "Very tight and taciturn on the nose at the moment, but the palate is very well balanced with vibrant acidity, real clarity of fruit here with a superb, tense, citrus finish that just slices through that pure, heavenly botrytized fruit. This is very elegant, almost understated, but the purity is utterly charming."*  
- NM, Wine Journal
- "94-96 Barrel sample. The aromas are immense, dried apricots, sweet jelly and honey. The palate shows considerable power, richness, a wine that is packed with intense, biting botrytis, very spicy."*  
- RV, Wine Enthusiast
- "Bright, pale yellow-gold. Enticing aromas of orange flower, peachy fruit salad and caramel, plus a touch of warmth. Juicy and fruit-driven, with spicy flavors of peach juice, marzipan and ripe citrus fruits. Cleanly made and well-balanced but offers only modest mid-palate fat and could use a bit more nuance. Finishes moderately long, with a trace of heat."*  
- ID, International Wine Cellar
- "Mid straw. Rich and concentrated even if totally unformed. Very flattering in terms of weight. Though this lacks grace. Just BIG! And still quite chewy on the end. Even a hint of green on the finish. Drink 2018-2030."*  
- JR, JancisRobinson.com
- "Excellent ultra-ripe peach and melon aromas, clear, pure, rich, complex, very Barsac, with the nice acidity linked to the village. Very well made and surely magnificent value for money."*  
- SS, Decanter.com
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