

## Château Simard 2016

CSPC# 106207

750mlx12

13.5% alc./vol.

**Grape Variety**

75% Merlot, 25% Cabernet Franc.

**Appellation**

Saint Emilion

**Classification**

Grand Cru Classe

**Website**

[https://www.vignobles-vauthier.com/fr\\_FR/](https://www.vignobles-vauthier.com/fr_FR/)

**Sustainability**

Agriculture Raisonnée (Sustainable Agriculture). Château Simard practice traditional methods of viticulture with the utmost care.

**General Info**

Like its neighbour Haut-Simard, this vineyard, purchased in 1954, belonged to Claude Mazière before his nephew, Alain Vauthier, took the reins in 2008. This estate has thus belonged to the same family for seven decades, but you have to look further into the archives to discover the origin of the name. To cut a long story short, it was in the 15th century that Johan de Las Symas, in his capacity as a Jurat of Saint-Émilion, founded the village of Simard where the Vauthier family's two estates are currently located.

Simard and Haut-Simard were born from the split in 1870 of the vast property of the Count of Simard by a railway line; 40 ha for the first, 10 ha for the second, acquired in 1954 by Claude Mazière and taken over upon his death by his nephew Alain Vauthier (Ausone). The Vauthier family also operates the Ch. de Fonbel not far from Simard.

Located in the southern valley of the village of Saint-Émilion running down to the plain, the 40 hectares have their roots in a patchwork of clay-limestone, sand, and gravel soils. The spirit of Château Simard can be understood in the purity of the fruit, giving concentrated and generous wines, easy-going and accessible: this is the charm of Saint-Émilion, the gateway.

**Winemaker**

Pauline Vauthier

**Vintage**

St. Emilion did not get off to a good start in 2016. Frankly, the initial part of the growing season started off wet, and cloudy. The massive amount of water in the vineyards and cooler temperatures set things back. Vignerons already knew 2016 Saint Emilion would be a late vintage. Bacchus must love Bordeaux because at the beginning of June, the rain stopped, the sun came out and the flowering took place during one of the few breaks in the rain. At least now, growers had a glimmer of hope. The quantity was going to be there, but would the quality come as well? The official start of summer changed everything. The rains were gone and sunny, warm summer days with the all-important shift to cold, nighttime temperatures arrived. Now, growers needed to decide how much, or even if they should deleaf. The vignerons that were careful not to remove too many leaves, for fear of too much sun made the right choice. Indian summer conditions continued. But as the summer wore on, the extreme dryness of the 2016 Saint Emilion vintage began to have an effect on the vineyards. Young vines shut down or died. The older vines were in danger of shutting down their growth cycle as well, to avoid starvation. But September 13 and September 14 brought about 44mm of rain, the perfect amount of moisture was delivered to the thirsty vines, and at the exact, opportune moment! The continued cold nighttime temperatures kept everything in check and growers were able to wait as long as they wished for the grapes to achieve full maturity. Another shot of rainfall took place the night of September 30, or the morning of October 1, (depending on your point of view) and it was off to the races! The 2016 St. Emilion harvest conditions could not have been better. Some growers reported 125 days of hang time. Other producers reported spending 4 weeks picking their fruit. And why not as conditions were perfect with warm sunny weather and an extended growing season.



<b>Vineyards</b>	The 48-hectare, Right Bank vineyard of Chateau Haut Simard is in reality two separate parcels. The larger 40-hectare parcel used for Simard is planted to 65% Merlot and 35% Cabernet Franc. The remaining 8 hectares are reserved for Chateau Haut Simard, which is planted with 80% Merlot and 20% Cabernet Franc. Both terroirs have clay, sand, and gravel soils. On average, the vines are 20 years of age. The vines are planted to an average vine density that ranges from 5,500 vines per hectare to 12,600 vines per hectare.
<b>Harvest</b>	The 2016 Simard is picked from 30 September until 18 October
<b>Maturation</b>	After manual harvesting and meticulous sorting of the berries, the family has chosen to use concrete and stainless-steel tanks, to seek out freshness and roundness. The wine finally undergoes very gentle ageing, with a few months in barrel.
<b>Tasting Notes</b>	With its delicious aromas of licorice and red fruits (strawberry, cherry), this pretty wine focuses more on finesse than on power. But what style!
<b>Serve with</b>	Chateau Simard is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dishes. Chateau Simard is a perfect match with Asian dishes, hearty fish courses like tuna, mushrooms, and pasta as well as cheese.
<b>Production</b>	Approx. 2,500 cases made
<b>Cellaring</b>	Drink 2019-2032
<b>Scores/Awards</b>	<p><b>92 points</b> - Lisa Perrotti-Brown, Wine Advocate - November 2018</p> <p><b>90-92 points</b> - Neal Martin, Wine Advocate - April 2017</p> <p><b>91 points</b> - James Suckling, JamesSuckling.com (score only) - April 2017</p> <p><b>88 points</b> - Roger Voss, Wine Enthusiast - May 2019</p> <p><b>16 points</b> - Jancis Robinson, JancisRobinson.com - April 2017</p> <p><b>91 points</b> - Jane Anson, Decanter.com (score only) - April 2017</p> <p><b>90 points</b> - Jeff Leve, thewinecellarinsider.com - September 2019</p> <p><b>87 points</b> - Tim Atkin, MW - timatkin.com (score only) - January 2016</p> <p><b>89 points</b> - Antonio Galloni, Vinous - April 2017</p> <p><b>87 points</b> - Jean Marc Quarin (score only) - January 2017</p> <p><b>90 points</b> - Jeannie Cho Lee MW, asianpalate.com (score only) - January 2017</p> <p><b>90 points</b> - Peter Moser, Falstaff Magazine - June 2017</p> <p><b>89-90 points</b> - Vert de Vin - May 2018</p> <p><b>91 points</b> - Andreas Larsson, Tasted.com - December 2018</p> <p><b>15 points</b> - Vinum Wine Magazine (score only) - June 2019</p> <p><b>1*/3* stars</b> - Le Guide Hachette des Vins 2020</p>
<b>Reviews</b>	<p><i>"The 2016 Simard is blended of 75% Merlot and 25% Cabernet Franc. Medium to deep garnet-purple in color, it rocks up with open-knit notions of kirsch, black cherries, and blackberries with touches of cloves, tobacco leaf and menthol. Medium to full-bodied, the palate is elegant, bright, and refreshing with a lovely line, velvety tannins, and a long fruity finish."</i> - LPB, Wine Advocate</p> <p><i>"The 2016 Simard is a blend of 75% Merlot and 25% Cabernet Franc picked from 30 September until 18 October and matured in 30% new oak. This has a very appealing bouquet with pure redcurrant and cranberry scents, touches of rose petal, almost Burgundy-like in style. The palate is medium-bodied with fine tannin, good backbone, a little masculine in style with good salinity. This feels a little firmer than previous vintages, and I suspect, because of that, it will have more longevity. Excellent."</i> - NM, Wine Advocate</p> <p><i>"This juicy, soft wine with lots of acidity and bright black-currant flavors is made for early drinking. Soft tannins are cushioned by fruitiness. Drink this fresh wine from 2021."</i> - RV, Wine Enthusiast</p> <p><i>"With a short of spice, fresh herbs, thyme, and plums in the nose, you also find ripe, fresh cherry and plums with a hint of bottle chocolate in the fresh finish. You can drink this now, or age it for a few years. The wine is a blend of 75% Merlot and 25% Cabernet Franc."</i> - JL, thewinecellarinsider.com</p> <p><i>"Dark ruby garnet, violet reflections, delicate edge lightning, fresh heart cherries, delicate herbal spice, a hint of licorice, black berries. Juicy, fine fruit sweetness, integrated tannins, slightly dry on the finish, delicately bitter chocolate in the aftertaste."</i> - Falstaff Magazine</p>

**Reviews** *“The nose is fruity, very slightly tight and offers a small concentration. The wine needs to be put in a carafe. It reveals notes of ripe juicy cassis, blackberry and small notes of blueberry associated with discreet hints of ripe red berries, coffee as well as very discreet hints of spices and Zan. The palate is fruity, fresh, well-balanced and offers minerality, a good definition, a slight acidulous frame as well as a racy minerality. On the palate this wine expresses notes of ripe / juicy cassis, small ripe / fresh berries associated with small touches of wild raspberry, violet / rose as well as discreet hints of licorice / Zan and spices. Tannins are fine, young, and very slightly tight. There is an imperceptible hint of coffee / cocoa on the persistence.”*  
- Vert de Vin

*“Sweet and ripe nose as well, red fruit, another Burgundian example with dry spices, ginger, full bodied and generous with balanced proportions.”*  
- AL, Tasted.com

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