
Château De La Huste 2011

CSPC# 763544

750mlx12

13.5% alc./vol.

Grape Variety

90% Merlot, 10% Cabernet Franc

Appellation

Fronsac

Website

<http://www.chateaudalem.com/mobile/english/winehuste.html>

General Info

Family estate owned by the Rulliers since 1860. The Château de la Huste's vines are on one of the highest parts of Saillans. In old French, La Huste means the bump. Château Dalem is one of the leading estates in Fronsac, an old appellation near the city of Libourne that is often overlooked by connoisseurs. The vineyard was planted in 1610 and stayed in the same family for over three centuries. The handsome, compact château is about a century younger, but still predates most of the châteaux of the Médoc and nearby Saint-Emilion. It is located in the township of Saillans, just on the outskirts of the city of Libourne, and was purchased in 1955 by Michel Rullier. In 2002 his daughter, Brigitte Rullier-Loussert, took over the estate and began to make a series of improvements that have now catapulted Dalem to the forefront of Fronsac estates.

Nearby, the Rulliers manage a separate property known as Château de la Huste, which is a typical Fronsac in a slightly lighter style than Dalem. Château de la Huste is an eight-hectare property owned by the Rullier family (Château Dalem) overlooking the town of Libourne across the River Isle Valley.

Vineyards

40 hl/ha. Average vine age 40 years. Planting density 5,500 to 6,600 vine stocks depending on the plots. 90% Merlot, 10% Cabernet Franc. Clay and limestone hills and sloping plateau.

Harvest

Grapes picked by hand when they are fully ripe and put in baskets. Sorted minutely before and after full destemming.

Vinification/ Maturation

The work of the vineyard and winemaking processes are identical to those of Château Dalem with the exception of wine aging, which is half in tanks and half in French oak barrels. Fermentation in concrete tanks with built-in thermoregulation which guarantees better control of the fermentation process. Long vatting period (3 weeks) for a slow and gentle extraction of the phenolic agents. Malolactic fermentation in barrels. 12 to 15 months in new barrels (having matured 1 or 2 batches of wine). 40% of the barrels are replaced every year and toasting levels are selected for optimum enhancement of our wine's fruit flavors.

Tasting Notes

This wine is deep purple and offer a complexity and a bouquet combining notes of fruit and undergrowth to a velvety tannic structure.

Production

3600 cases made

Cellaring

Drink 2015-2020

Scores/Awards

89 points - James Molesworth, Wine Spectator - April 30, 2014

89-91points - James Molesworth, Wine Spectator - Web Only 2011

Gold Medal - Concours General Agricole de Paris 2013

Silver Medal - Concours de Bordeaux Vines d'Aquitaine 2013

Reviews

"Focused, with a good sinewy edge to the damson plum, black currant and loganberry fruit, all followed by smoldering charcoal and dark licorice notes on the finish. Shows good range and integration. Best from 2015 through 2020. 3,600 cases made"

- JM, Wine Spectator

"Focused and stylish, with finely beaded acidity running through the mix of plum sauce, steeped currant and black cherry notes. Flash of tobacco on the finish. Nice poise and balance. Score range: 88-91"

- JM, Wine Spectator

