

Château de Chantegrive Cuvee Caroline 2012

CSPC# 749543

750mlx12

13.0% alc./vol.

Grape Variety

50% Sauvignon Blanc, 50% Sémillon

Appellation

Graves

Website

<http://www.chantegrive.com/en/?PHPSESSID=b2e7f9934de307be795e26cf71cf4bb1>

General Info

Château de Chantegrive is one of the largest wine estates in the Graves appellation, in the commune of Podensac, with 97 hectares (240 acres) of vines. It is a member of the Union des Grands Crus de Bordeaux. The Chateau produces red & rose wines from Merlot & Cabernet Sauvignon, as well as white wines based on Sauvignon Blanc and Semillon from 10 hectares (25 acres) of 30+ years old vines. In 1966 Henri and Françoise Lévêque purchased some vineyards around the village of Podensac and gradually set about creating the Chantegrive estate. The baton has now been passed to the younger generation and the progress continues.

Vintage

Ideal weather conditions for optimum maturity of the fruit i.e. a dry winter followed by rain in the spring. The harvest began on the 7th of September with high temperatures throughout the 3-week duration. This is a high-quality vintage with wines that are aromatic, well balanced, with very good length on the palate.

Vineyards

The Cuvée Caroline is their white wine produced from 12 hectares of vines. Soil: Sand and gravel over a limestone and clay subsoil

Harvest

By hand, with successive sortings

Maturation

The juice is fermented in barrel and is then aged in new Allier oak casks (50% new) for 9 months, with regular stirring of the lees to enrich then wine

Tasting Notes

Pale gold colour with emerald hues. Refined oak nose with delicate aromas of mandarin, white peach, linden. The palate is of an exemplary texture and balance, refined, with a fresh, fruity finish.

Serve with

Scallops, prawns, white meat, oven-baked fish, or with cream sauce, sweetbreads, light cheese and foie gras.

Decant half an hour before serving. Serve between 11-14°C (52-57°F)

Production

5,416 cases made

Cellaring

Drink now-2021

Scores/Awards

89 points - James Molesworth, Wine Spectator - Web Only 2014

89-91 points - James Molesworth, Wine Spectator - Web Only 2013

88-90 points - Robert M. Parker Jr., Wine Advocate #206 - April 2013

85-87 points - Neal Martin, Wine Journal - May 2013

92-93 points - James Suckling, JamesSuckling.com - April 2013

91-92 points - James Suckling, JamesSuckling.com - April 2012

90-92 points - Roger Voss, Wine Enthusiast - April 10, 2013

17 points - Jancis Robinson, JancisRobinson.com - April 2013

16.25 points/4 stars - Steven Spurrier, Decanter.com - April 2013

87 points - Jeremy Williams, winewordsandvideotape.com - April 2013

87 points/15 points - Jean Marc Quarin (score only)

85 points - Jeannie Cho Lee MW, asianpalate.com - April 6, 2013

16 points - La Revue du Vin France (score only)

16.5 points - Gault & Millau (score only)

15.5 points - Jacques Dupont, Le Point (score only)

16 points - Bernard Burtschy, Le Figaro (score only)

Reviews

"Shows thyme and tarragon notes out front, with a mix of apple and kiwifruit leading to a flicker of shortbread on the finish. Drink now. 5,416 cases made."

- JM, Wine Spectator

"Displays good zip, with an herb streak through the middle of the lemon pulp, straw and white peach flavors. Nice length and purity. Score range: 88-91"

- JM, Wine Spectator



- Reviews** *"Buttered pineapple, crisp citrus, a touch of smoke and a medium-bodied, nicely concentrated personality make this one of the best values in serious white Graves. Drink now-2018."*
- RP, Wine Advocate
- "Tasted from a barrel sample at en primeur. The "Caroline" has a little more cohesion than the regular cuvee with touches of beeswax and light honey aromas. The palate is well balanced on the entry with crisp dewy green apple and citrus peel, though it needs a touch more substance on the finish. Tasted April 2013."*
- NM, Wine Journal
- "This is very impressive, and I wonder why more people don't get this wine. Full yet racy and refined with loads of apple pie and vanilla character. Goes on for minutes. 50% New wood. Fermented and aged in wood. Half Sauvignon Blanc and half Semillon."*
- JS, JamesSuckling.com
- "Yellow apple, fresh apricot and lime zest. Some Seville orange and white flowers. Sweet delicate white fruit with a soft acidity and good texture. Pure and finesse driven. Lovely chalky finish. Drinks nicely already now, so why wait?"*
- JS, JamesSuckling.com
- "90–92. Barrel sample. Herbaceous as well as rich, this wine is spicy and ripe in feel as a result of wood ageing. The palate boasts lemon, pear and apricot flavors, with a fine texture at the end."*
- RV, Wine Enthusiast
- "Less clarified than most. Exotic and glamorous. Far too rich to be drunk without food. Very rich and almost heavy. At the extreme limit of appetisingness. But a strong statement! It could not be anything other than an ambitious dry white bordeaux – tant mieux! Hints of bread and almonds. Very long and, I would guess, pretty alcoholic. Just a little sweet on the finish. Almost more like a white Rhône in build than anything else. Certainly, the acidity is not dominant"*
- JR, JancisRobinson.com
- "Clear white flowers, grapefruit and dry herbs bouquet with vibrant clarity on the palate."*
- SS, Decanter.com
- "Pale straw; apples, grapefruit and citrus highlights; flint; nice crisp palate with some weight. Enjoyable now – 2016. 87"*
- JW, winewordsandvideotape.com
- "A serious white from Chantegrive with nice mid palate of fresh gooseberry and herbs. Good density and ripe flavours with the oak well integrated into the wine. Modest finish. Tasted in: Bordeaux, France. Maturity: Young. (06-Apr-2013)"*
- JCL, asianpalate.com
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