
Château de Chantegrive Cuvee Caroline 2013

CSPC# 749543

750mlx12

13.0% alc./vol.

Grape Variety	50% Sauvignon Blanc, 50% Sémillon
Appellation	Graves
Classification	Grand Vin de Bordeaux
Website	http://www.chantegrive.com/en/?PHPSESSID=b2e7f9934de307be795e26cf71cf4bb1
General Info	<p>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.</p> <p>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</p> <p>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.</p>
Vintage	The 2013 vintage was notoriously troublesome: heavy rainfall in spring and autumn, and an erratic summer caused the red grapes to ripen slowly and, in many areas, suffer from rot. That being said, the Dry white wines from Graves and Pessac-Léognan fared better than the region's reds, while sweet Sauternes had a very good year.
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	Golden color with green hues. An elegant and intense nose of vanilla, fresh butter, citrus, apricot and linden. The palate has a nice fruity start with balanced oak and a long finish on exotic with a little wild mint.
Serve with	Perfect with seafood, scallops, prawns, white meat, oven-baked fishes or with white cream sauce, sweetbreads, light cheese (goat cheese) and foie gras. Decant half an hour before serving. Serve between 11-14°C (52-57°F)
Production	4,583 cases made
Cellaring	Drink 2014-2018
Scores/Awards	<p>89 points - James Molesworth, Wine Spectator - April 30, 2015</p> <p>91-93 points - Robert M. Parker Jr., Wine Advocate #214 - August 2014</p> <p>90-91 points - James Suckling, JamesSuckling.com - April 2012 (score only)</p> <p>86 points - Jean Marc Quarin (score only)</p> <p>91 points - Jeannie Cho Lee MW, asianpalate.com - April 1, 2014</p> <p>16 points - La Revue du Vin France (score only)</p> <p>Gold Medal - Concours Mondial des Vins Feminalise - April 2015</p>
Reviews	<p><i>"Very fresh, with lovely lemon curd, nectarine and white peach flavors that race along, lined with a whiff of chamomile and brioche on the flattering finish. Drink now through 2016. 4,583 cases made."</i> - JM, Wine Spectator</p> <p><i>"Always one of the best value dry whites in Bordeaux, the 2013 Cuvee Caroline is no exception. Lots of honeyed grapefruit, lemon oil and spice, with virtually no oak in evidence, jump from the glass of this medium-bodied, beautifully concentrated and perfumed dry white. Drink it over the next 3-4 years."</i> - RP, Wine Advocate</p> <p><i>"Dense and layered with wonderful substance and density. The wine is lean and focused and at the same time substantial with good mid palate weight. Should evolve well over the next 3-6 years. Tasted in: Bordeaux, France. Maturity: Young."</i> - JCL, asianpalate.com</p>

