

Château de Chantegrive Cuvee Caroline 2017

CSPC# 831115

750mlx12

13.5% alc./vol.

Grape Variety

50% Sauvignon Blanc, 50% Sémillon

Appellation

Graves

Classification

Grand Vin de Bordeaux

Website

<http://www.chantegrive.com/the-wines-c23uv>

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.

Winemaker

Hubert de Bouard consultant oenologist

Vintage

While the 2017 vintage will be remembered because of its episodes of frost at the end of April, it has turned out to be an excellent vintage for Bordeaux white wines. And the 2017 Caroline cuvee of Chateau de Chantegrive is clearly proof. The white vines spared by the frost managed to develop perfect maturity on time for harvest, which began on August 27. Although the yield was affected, this vintage favored an excellent quality that is rarely achieved. Freshness, aromatic power, a perfect balance of sugar and acidity, all the conditions were right for the creation of a great wine.

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

Hand picking in small crush-proof crates and pressing in an oxygen-free environment.

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 lime. The palate has a nice fruity start with balanced oak and a long finish on exotic fruits and wild mint. Perfect with seafood, Scallops, prawns, white meat, oven-baked fish, or with cream sauce, sweetbreads, light cheese and foie gras.

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

80,000 bottles

Cellaring

Drink 2019-2025

Scores/Awards

89-91 points - Lisa Perrotti-Brown, Wine Advocate #236 - April 2018

92 points - James Suckling, JamesSuckling.com - February 2020

91 points - Roger Voss, Wine Enthusiast - June 1, 2019

89-91 points - Roger Voss, Wine Enthusiast - April 1, 2018

92 points - Jane Anson, Decanter.com - April 2018

89-91 points - Jeb Dunnuck MW - April 2018

Reviews

"The 2017 Cuvee Caroline opens with ripe pears and Golden Delicious apples with touches of chalk dust and lemongrass. Medium-bodied with a racy backbone and fantastic intensity, it has a long finish."

- LPB, Wine Advocate

"Fragrant, cedary oak and notes of lemons and grapefruit make for a complex and fresh young Graves. The palate has a very energetic and focused feel with lemons and peaches, as well as savory, biscuity complexity. A blend of 50% semillon, 45% sauvignon blanc and 5% sauvignon gris."

- JS, JamesSuckling.com



Reviews *“Wood aging enhances the ripe apricot and apple flavors. A taut texture underlines the youth of the wine, which is going to age well. At the end the herbal element from the Sauvignon Blanc shines strongly. Drink from 2020.”*
- RV, Wine Enthusiast

“89–91. Barrel Sample. Rich and ripe, this wine has a dense texture and fine spice notes from the oak aging. It is a generous wine, packed with green fruits, citrus and warm apricot flavors. It will age well and be ready to drink from 2021.”
- RV, Wine Enthusiast

“This estate was badly affected by frost - a real loss for the appellation, as this is one of the leading lights. But they have managed to produce a small quantity of this excellent white. Rich, round and succulent, it has a fleshy texture with white pears and white peaches. It's subtle but builds in power through the palate and is going to give a lot of pleasure over the next five to 10 years. There's an excellent mouth-watering quality on the finish. Fermented and aged in 50% new oak with lees stirring for nine months. Barrel Sample”
- JA, Decanter.com

“The 2017 Château de Chantegrive Caroline is another beautiful white from this vintage. Offering plenty of pineapple and citrus fruits, medium-bodied richness, and nicely integrated acidity, it has plenty of oomph and texture while still showing the fresher, more vibrant side to the vintage. Barrel Sample: 89-91”
- Jeb Dunnuck
