

Château de Chantegrive Cuvee Caroline 2019

CSPC# 837811

750mlx12

13.5% alc./vol.

Grape Variety	50% <i>Sémillon</i> , 45% <i>Sauvignon Blanc</i> , 5% <i>Sauvignon Gris</i>
Appellation	Graves
Classification	Grand Vin de Bordeaux
Website	http://www.chantegrive.com/the-wines-c23uv
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. 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.</p>
Winemaker	Hubert de Bouard consultant oenologist.
Vintage	<p>The 2019 vintage began quite early owing to the effect of mild and quite dry weather on the white grape varieties growing in Saint-Sauveur. Despite mixed conditions during flowering and setting, bunch development was generous, announcing an excellent quality.</p> <p>Winter was characterized by mild temperatures, leading to an early bud burst. Flowering and fruit set took place consistently through a cool and sometimes humid spring. June brought high temperatures, contributing to the development of the vine. During this scorching summer, the vines were able to resist thanks to the sufficient water reserves accumulated during the winter of 2018.</p>
Vineyards	<p>The Cuvée Caroline is their white wine produced from 12 hectares of vines. Soil: Sand and gravel over a limestone and clay subsoil.</p>
Harvest	Harvest from August 27 to September 21.
Vinification/ Maturation	<p>12 hours cold skin-maceration. Pneumatic pressing. Selection of juices. 24-hour static cold settling. Stabilization of the juices for 15 days. Fermentation in barrels between 18°-20°C.</p> <p>9 months of aging in barrels. 50% new French oak barrels. Regular stirring of the lees</p>
Tasting Notes	Intense nose of citrus zest, ripe apricot, marmalade, and vanilla spice. The palate is balanced with notes of grass, lemon, dried fruits, chalk, and oak. Full-bodied with a round and slight creamy finish. 13
Serve with	<p>Perfect with seafood, scallops, prawns, white meat, oven-baked fishes or with white cream sauce, sweetbreads, light cheese (goat cheese) and foie gras.</p> <p>Drink between 8°-10°, decant to drink now.</p>
Production	80,000 bottles
Cellaring	Drink 2021-2023
Scores/Awards	<p>89-90 points - Lisa Perrotti-Brown, Wine Advocate - July 2020 93 points - James Suckling, JamesSuckling.com - February 2022 92-93 points - James Suckling, JamesSuckling.com - June 2020 92 points - Roger Voss, Wine Enthusiast - April 2021 91-93 points - Roger Voss, Wine Enthusiast - March 2020 92 points - Jane Anson, Decanter.com - June 2020 90 points - Jeff Leve, thewinecellarinsider.com - June 2020 88 points - Tim Atkin, MW - timatkin.com (score only) - April 2020 90-92 points - Neal Martin, Vinous - June 2020 88-90 points - Jeb Dunnuck MW (score only) - February 2020 93 points - Yves Beck, Yvesbeck.wine.fr - April 2020 89-90 points - Vert de Vin - April 2020 90 points - Bettane & Desseauve (score only) - February 2020</p>



Reviews

"The 2019 Cuvee Caroline has a fragrant nose of orange blossoms, Bosc pears, green apples, and lime leaves with wafts of lemongrass and coriander seed. Light to medium-bodied, the palate is delicately styled and refreshing with a compelling chalkiness to the finish. The blend here is 50% Sémillon, 45% Sauvignon Blanc and 5% Sauvignon Gris."

- LPB, Wine Advocate

"Mango, apple and creamy aromas with some honey and vanilla undertones. Full-bodied with a creamy texture and lovely depth and richness. Seems more like a top Pessac-Leognan in nature. 50% Semillon, 45% Sauvignon Blanc and 5% sauvignon gris. Drink or hold."

- JS, JamesSuckling.com

"A creamy white, showing dried apples and peaches with some vanilla character. Medium to full body. Delicious finish. Rich and round. "

- JS, JamesSuckling.com

"This well-structured wine offers wood-aging flavors and a texture that is still tight and young. It has great potential, the ripe fruits and spicy flavors allied to the wine's concentration. Drink from 2022. "

- RV, Wine Enthusiast

"91-93. Barrel Sample. This is a spicy wine that is currently aging in wood. With a small proportion of Sauvignon Gris in the blend, it has fine freshness and perfumes in a happy combination."

- RV, Wine Enthusiast

"Silky with clear weight and a clear grip through the palate. Very much enjoyed the main estate wine in this vintage also, but this bottling has the edge in terms of clarity of fruit flavour and persistency. Very good, still with the Graves balance and fresh acidities that you expect. Drinking Window 2020 – 2026."

- JA, Decanter.com

"White peach, green apple, vanilla, and lemon wax permeate the nose. On the palate, the wine borders between lush and fresh, with a creamy, lemon peel finish."

- JL, thewinecellarinsider.com

"The 2019 Chantegrive Caroline is creamy, ample, and pure. Apricot, chamomile, yellow flowers, and light tropical notes all grace this open-knit, seductive and expressive wine of terrific depth and nuance."

- NM, Vinous

"Light yellow with green reflections. Intense bouquet, full of character, creating a beautiful symbiosis between minerality and fruity expression. Not wanting to stop in such a good way, the Cuvée Caroline opts for the same scheme in the mouth: character, charm, and expression thanks to its tasty and tasty side. The structure is racy, saline and perfectly ensures aromatic intensity until the finish. I would be very curious to follow this wine over time, but I'm afraid I drank it all before! What a great success. Well done."

- YB, Yvesbeck.wine.fr

"The nose is fruity and offers a fine juiciness. It reveals notes of lemon, juicy peach, small notes of sugared wild grapefruit associated with fine touches of mandarin zests as well as very fine hints of racy minerality and an imperceptible hint of oak (in the background). The palate is fruity, well-balanced and offers suavity, roundness, juiciness, and a fine acidulous frame. On the palate this wine expresses notes of fleshy/juicy vine peach, juicy/fleshy apple, small notes of small touches of lemon, juicy mandarin as well as hints of lychee, an imperceptible hint of rose and flint. Good length. A fine almost tannic on the persistence."

- Vert de Vin
