

Château de Chantegrive Cuvée Caroline 2023

CSPC# 749543

12x750ml

13.0% alc./vol.

Grape Variety

65% Sauvignon Blanc, 30% Sémillon, 5% Sauvignon Gris.

Appellation

Graves

Classification

Grand Vin de Bordeaux

Website

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

Sustainability

HVE3 Certified in 2017.

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

The 2023 vintage for Château de Chantegrive Cuvée Caroline was marked by a, overall, high-quality, hot, and dry summer, allowing for excellent grape maturity and a fresh, aromatic profile in the white wines. The season required, however, careful management of "up and down" weather conditions throughout the growing year.

- Growing Season: The 2023 season was characterized by an "eventful" and somewhat "rollercoaster" climate, with generally warm, dry conditions that fostered good ripening, though with some unpredictable weather phases.
- Harvest: To maintain freshness and acidity in the face of summer heat, the grapes for the 2023 Cuvée Caroline (50% Sauvignon Blanc, 45% Sémillon, 5% Sauvignon Gris) were picked early, finishing before intense heat returned in September.
- Grape Condition: Despite the summer heat, the grapes achieved high quality, resulting in a wine with good concentration, a, high-toned, and aromatic profile, with notes of candied lemon, pineapple, and peaches.

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

For the 2023 vintage of Château de Chantegrive Cuvée Caroline, the harvest for the white grapes (Sauvignon Blanc and Sémillon) typically occurs late August.

Vinification/

Maturation

Harvested by hand, the grapes were sorted twice on a table. Pneumatic pressing under nitrogen and rigorous selection of the juice. Static cold settling for 24 hours followed by fermentation in barrels on fine lees (50% new barrels), as well as ageing for 9 months, accompanied by regular stirring of the lees.

Tasting Notes

Some new oak and toast, well-balanced with vibrant young fruit like fresh pineapple, confit de citron and aromatic herbs. The palate has a very nice grip and extract with finely tuned oak, some creamy and fresh butter sensations on the mid palate followed by a long and pure finish.

Serve with

Perfect with seafood, scallops, prawns, white meat, oven-baked fish or with white cream sauce, sweetbreads, light cheese (goat cheese) and foie gras.

Drink between 8°-10°, decant to drink now.

Production

Approx. 58,000 bottles

Cellaring

Drink 2025-2032.



Scores/Awards **92-93 points** - James Suckling, JamesSuckling.com - April 2024
93 points - Georgina Hindle, Decanter.com - March 2025
93 points - Jane Anson, janeanson.com - April 2024
87-89 points - Lisa Perrotti-Brown, The Wine Independent - May 2024
92 points - Jeff Leve, thewinecellarinsider.com - March 2026
91-93 points - Jeff Leve, thewinecellarinsider.com - May 2024
92 points - Tim Atkin, MW - timatkin.com - April 2024
89-91 points - Neal Martin, Vinous - April 2024
92 points - Antonio Galloni, Vinous - February 2026
91-93 points - Alexandre Ma MW - April 2024
92 points - Raffaele Vecchione, WinesCritic.com - April 2024
91 points - Vinum Wine Magazine - September 2024
