

Blanc de Chasse Spleen 2019

CSPC# 743092

750mlx12

13.0% alc./vol.

Grape Variety
Appellation
Website
General Info

57% Semillon, 42% Sauvignon Blanc, 1% Muscadelle

Moulis-en-Médoc

http://www.chasse-spleen.com/eng_index.html

Chateau Chasse Spleen was once part of a much larger Haut Medoc estate that sold their wine under the name of Chateau Grand-Poujeaux. In 1822, the Bordeaux wine estate was split as follows; half the property became Chateau Gressier-Grand-Poujeaux, and the other half eventually became the foundation for what would become 3 Bordeaux estates, Chateau Maucaillou, Chateau Poujeaux-Theil and of course, Chateau Chasse Spleen.

There are numerous stories trying to explain the name of Chateau Chasse Spleen. The best possibilities are poetic. The first version is it was due to a visit by Lord Byron in 1821. During that visit, Bryon was so moved, he was quoted, "Quel remede pour chasser le spleen", which when loosely translated means, "what remedy to remove the spleen"? The other equally poetic explanation is attributed to the poem Spleen, whose author Charles Baudelaire also visited Chasse Spleen.

Chateau Chasse Spleen remained the property of the Castaing family until it was sold just before World War 1 to a German family of wine merchants. After the outbreak of World War I, Chateau Chasse Spleen was confiscated as enemy property and sold at an auction in 1922 to the Lahary family. The modern era for Chateau Chasse Spleen starts in 1976 when the estate was bought by the Merlaut family, eventual owners of various Bordeaux wine Chateaux including Gruaud Larose, Ferrière, Citran and Haut-Bages-Liberal.

After changing careers from teacher to winemaker, Jacques Merlaut's daughter Bernadette Villars and her husband took control of Chateau Chasse Spleen. With the famous Professor Émile Peynaud, they brought up the quality of the wines of Chateau Chasse Spleen. Tragically, she and her husband died in a mountaineering accident in the Pyrenees in 1992. The estate is run by her daughter Claire Villars.

Along with Chateau Poujeaux, these are the two best Bordeaux wines of the Moulis appellation in Haut Medoc. The estate also produces a small amount of white Bordeaux wine under the name of Blanc de Chasse Spleen Blanc.

Winemaker

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.

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.

Vintage

Winter was classic thus perfect, quite cold, and not too wet. February and March are very mild but very dry, followed by an April with very dense rains. No better with a few frost nights that heckle a few buds. A very regular rain floods June and the flower get out of it, almost. July sets records of heat. August and early September is more normalized. Alas, it is under a threatening and sometimes yielding sky that the harvest will take place. But once again, experience and cold-blood give birth to a very good wine, even exceptional.

Vineyards

The terroir is gravel, with clay and chalk. A small 2 hectare portion (of the 80 hectares of vineyards) is planted to 35% Sauvignon Blanc and 65% Semillon, for the production of a white Bordeaux wine.



Harvest	Sémillon: 16th and 18th of September Sauvignon blanc: 16th and 18th of September Muscadelle: 18th of September
Vinification/ Maturation	After harvesting by hand, half of the grapes is pressed directly while the other half is broken stride and then housed in vats for maceration. On lees, 50% in new barrels up to 9 months and 50% in vats.
Tasting Notes	Pale yellow color, limpid and bright. First citrus nose: bergamot, grapefruit. After stirring, mineral and watermelon notes. Sharp and clear attack. Nerve and tense on the palate with a nice amplitude of fat. Finished with a touch of butter cookie.
Serve with	Aperitif, Seafood, fish, Bream, salmon, artichokes. Serve between 10°C and 12°C
Production	1000 cases
Cellaring	Drink 2018-2026
Scores/Awards	15.5 points - Vinum Wine Magazine (score only) - September 2020
