

# Blanc de Chasse Spleen 2020

CSPC# 888348

750mlx12

13.0% alc./vol.

**Grape Variety**

54% Semillon, 39% Sauvignon Blanc, 7% Muscadelle

**Appellation**

Moulis-en-Médoc

**Website**

[http://www.chasse-spleen.com/eng\\_index.html](http://www.chasse-spleen.com/eng_index.html)

**General Info**

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 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**

Jacques Boissenot

**Vintage**

The rain begins in September and ends in December. An abnormal mildness begins in January and finishes late February. The first COVID containment occurs under bright sunlight and high temperatures. Beginning in mid-April, numerous and heavy rains compromise the works at the vineyards. June is wet and mildew threatens (agaaaain!). A superb summer stops it but becomes too hot in late August and early September. The harvest sky is grey, but the rains are rare.

**Vineyards**

Our job is packed with exhilarating moments, oscillating from genuine stress to utter delight. We knew that there was somehow a way to scale up this excitement and challenge in making white wine on a red land. This soil is so red that not a single white wine belongs to the Médoc appellation. The white wine produced on the peninsula answers to the "Bordeaux Blanc appellation contrôlée" and there are barely a dozen white vintages in the Médoc area.

Using the yardstick of the nineties, two hectares of land were planted with 65% of Semillon and 35% of Sauvignon Blanc. We did not have this white culture, so we fumbled for a little while, on wood volume, on agricultural ways, on obvious questions about maturing, etc.

At first, the sole consumers of this wine were members of our family, our friends, the Château staff. We did not want to append our signature on this vintage yet. Little by little we have managed to refine our methods and our palate. We were gradually calibrating it for white grape varieties and their blending. 1995 has seen the first wave of marketing which led to critical success, as they might say about an independent movie which draws a crowd for a whole week.



<b>Vineyards</b>	Then, step by step, our work, our Chasse-Spleen signature has succeeded in persuading an increasing number of aficionados. Nowadays, we are asserting our aptitudes for the tasting process from the plant to the wine, and Blanc de Chasse-Spleen reaches out and competes with the best white wines from Bordeaux
<b>Harvest</b>	Sémillon: 07th and 09th of September Sauvignon Blanc: 07th and 09th of September Muscadelle: 09th of September
<b>Vinification/ Maturation</b>	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.
<b>Tasting Notes</b>	Limpid, brilliant and holder of a strong yellow color, the Blanc de Chasse-Spleen brings very distinct aromas of grapefruit and lychee with a background of linden blossom and terpene of sauvignon when tasting. It is considered to have a sharp attack and a round mouth with a retained fat
<b>Serve with</b>	Aperitif, Seafood, fish, Bream, salmon, artichokes. Serve between 10°C and 12°C
<b>Production</b>	1000 cases
<b>Cellaring</b>	Drink 2018-2026
<b>Scores/Awards</b>	<b>90 points</b> - James Suckling, <a href="https://www.jamesSuckling.com">JamesSuckling.com</a> - January 2023
<b>Reviews</b>	<i>This has aromas of baked apricots, cloves, persimmons, tangerines, and vanilla cream. Creamy with tasty, if obvious orange fruit and spice notes. Medium body.</i> - JS, <a href="https://www.jamesSuckling.com">JamesSuckling.com</a>

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