

Blanc de Chasse Spleen 2021

CSPC# 743092

750mlx12

13.0% alc./vol.

Grape Variety

50% Semillon, 40% Sauvignon Blanc, 10% Muscadelle

Appellation

Moulis-en-Médoc

Website

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

Sustainability

High environmental value (HEV) corresponds to the highest level of a more general scheme of environmental certification for farms. The farm environmental certification is a voluntary approach which aims to identify and promote particularly environmentally-friendly practices applied by farmers. HEV covers four key areas: biodiversity conservation, plant protection strategy, management of fertiliser use and management of water.

In order to engage the whole agricultural sector in an approach focused on environmental progress, it is designed on the basis of certification of the whole farm at three levels.

The third or "high environmental value" level is based on performance indicators. Farm certification, which enables farmers to label their products with a value statement "from farms certified as having high environmental value", guarantees a farm's high level of environmental performance.

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 autumn and the winter following the harvest are too rainy and too mild. Mars surprises with abnormally high temperature. The vineyard is mistaken and already believes in the return of the fine weather. The virulent frosts of April bring it back to reality by mowing its tender leaves barely hatched. A flowering in the moisture spares the cabernet-sauvignon more than the merlot. Summer is in the norm. The rains return during the harvest. We hold on and pull the grape varieties till maturity.



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.

Vineyards 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

**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 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.

Serve with Aperitif, Seafood, fish, Bream, salmon, artichokes. Serve between 10°C and 12°C

Production Approx. 1000 cases annually

Cellaring Drink 2024-2028

Scores/Awards **90-91 points** - James Suckling, [JamesSuckling.com](https://www.jamesSuckling.com) - March 2022

91 points - Georgina Hindle, [Decanter.com](https://www.Decanter.com) - March 2022

91 points - Jane Anson, [Inside Bordeaux](https://www.insideBordeaux.com) (score only) - November 2023

Reviews *“Medium-bodied with chewy tannins and an array of spiced-fruit, hazelnut, and cocoa notes. Pleasant, savory finish. From organically grown grapes.”*

- JS, [JamesSuckling.com](https://www.jamesSuckling.com)

“Aromatic on the nose - rose petals. This has a juicy, bright core, that gentle succulence where your mouth instantly waters from the acidity but you also get a mouthful of summer berry fruit at the same time. I like this a lot; the fruit feels well worked and delivered with poise and energy and the chalky and salty tannins provide just the right grip on the palate. It's not the most expansive right now but feels classy with hints of glamour and I love the mentholated, liquorice touch at the end.”

- GH, [Decanter.com](https://www.Decanter.com)
