

# Blanc de Chasse Spleen 2023

CSPC# 743092

12x750ml

12.5% alc./vol.

**Grape Variety**

50% *Sémillon*, 43% *White Sauvignon*, 7% *Muscadelle*.

**Appellation**

Moulis-en-Médoc

**Classification**

Bordeaux Blanc

**Website**

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

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 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.

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.

**Winemaker**

Jacques Boissenot

**Vintage**

Normally fall and winter serve us to refurbish the groundwaters. But winter is not very wet and very mild, too mild. We fear even an exit of the buds that came too early which would be mowed by the first frost. A heavy rain finally arrives, but a little too late. Indeed, the vegetation having appeared, diverts the precipitations of these phreatic water tables. The spring frosts from early April to mid-May make us fear the worst and we had partly reduced it by pruning very late.

From May to June, rain and heat come together: tropical atmosphere without palm trees. The plant literally explodes. Unfortunately, the one who leads the dance is the mildew. The closing of the bunch stops it. Temperatures are rather lenient in July-August.

Before the harvest, the temperature increases strongly and the cabernet-Sauvignon perspires and its berries reduce quickly. The vine surprises us once again with its resilience and produces a typical structural Medoc on the fruit.



<b>Vineyards</b>	Soil: sandy-clay. Acreage: 4 hectares. Plantation density: 10,000 vines/hectare.
<b>Harvest</b>	Sémillon: 6th and 7th of September 2023. Sauvignon blanc: 7th and 11th of September 2023. Muscadelle: 11th of September 2023.
<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. Vinification: in oxidizable steel vats and new barrels. Maturing of the wine: 50% new barrels and 50% one-year-old barrels for 9 months.
<b>Tasting Notes</b>	Golden yellow. Yellow Spanish melon, sea sand, white flower, light terpen. As much restrengthened flavors as one may find after stirring. Frank attack. Lots of fat in the mouth, and very aromatic on floral and herbaceous themes, verbena. Persistent finish, refreshing.
<b>Serve with</b>	Aperitif, Seafood, fish, Bream, salmon, artichokes. Red meat, dishes in sauce, game, goat or cow cheese, chocolate or coffee-based desserts. Serve between 10°C and 12°C.
<b>Production</b>	1,500 cases
<b>Cellaring</b>	Drink 2026 - 2030
<b>Scores/Awards</b>	<b>90 points</b> - James Suckling, JamesSuckling.com - December 2024 <b>92 points</b> - Roger Voss, Wine Enthusiast - April 2025 <b>86 points</b> - Tim Atkin, MW - timatkin.com - April 2024 <b>91 points</b> - Antonio Galloni, Vinous - March 2026 <b>94 points</b> - Raffaele Vecchione, WinesCritic.com - April 2024

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