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# Château Citran 2000

CSPC# 881220

1500mlx6

13.0% alc./vol.

**Grape Variety**  
**Appellation**  
**Website**  
**General Info**

58% Cabernet Sauvignon, 42% Merlot  
Haut Medoc  
<https://www.citran.com/>

Chateau Citran is one of the older Bordeaux properties in the Medoc with a history that goes all the way back to the 13th century. At the time, like most of the properties built in those days, its primary purpose was as a fortress. The modern era for Chateau Citran begins with the purchase of the estate by the Miaillhe family in 1945. The Miaillhe family have been owners of several different vineyards in the Left Bank over the years including Chateau Palmer, Chateau Pichon Lalande and Chateau Coufran. They are not only successful vineyard owners in Bordeaux, but they are also one of the larger négociants in the Bordeaux region. In turn, the Miaillhe family sold Chateau Citran in 1987 to the Japanese holding company, Fujimoto. Today, Chateau Citran is owned by two well-established families from Bordeaux, the Merlaut family, who heads the Taillan group, which counts Chateau Gruaud Larose in St. Julien, Chateau Ferrier in Margaux, Chateau Chasse Spleen, Chateau Camensac, Chateau Gressier, Grand Poujeaux in the Haut Medoc and Chateau Broustet, which is in Sauternes. They are also massive negociant company, which they count as part of their holdings.

**Winemaker**  
**Vintage**

Mr. Eric Boissenot  
The growing season began shakily after a mild winter, with a hot rainy spring and early summer, bringing considerable problems with mildew. From mid-July, however, there was almost uninterrupted sunshine, and heavy rain on 19 and 20 September did no damage and in some places rescued vines affected by stress. Rainfall was heavier in the Médoc than the Graves. Harvesting took place in ideal conditions over a three-week period until 11 October, and there were no problems during vinification. A handful of properties picked too early and may show unripe tannins; another handful picked rather late and may exhibit overripe jammy flavours. But overall, this is an outstanding vintage, arguably the best since 1990 in the Médoc and Graves.

**Vineyards**

Chateau Citran is a large, Left Bank estate, with 90 hectares of vines with a terroir of sand, gravel, chalk and clay soils. Located in the far south of the Haut Medoc appellation, the vineyard is planted to 58% Cabernet Sauvignon and 42% Merlot. On average, the vines are 25 years of age. The vineyard is planted to a vine density of 6,600 vines per hectare. The massive estate can be divided into two large blocks of vines. Much of the better part of the vineyard is placed closest to the chateau, which is where you find their deeper, gravel soils. The remainder of their parcels are in more of a sandy terroir in the commune of Avensan. A portion of the Chateau Citran vineyards are also located not far from the Margaux estate of Chateau Ferriere. The goal of Chateau Citran is to eventually increase the portion of Cabernet Sauvignon in the vineyards, with new plantings that will take the place of some of the estates forested areas.

**Harvest**

By hand. Rigorous parcel selection, grapes sorted on wine-stock and on the sorting table.

**Vinification/  
Maturation**

Thermoregulation on each tank. Traditional vinifications (T 2° à 32°C). Malolactic fermentations partially made in new barrels. 35% of new barrels in French oak and 65% of barrels from the 1st wine in French oak. Traditional ageing with racking every three months, for 15 months. Fining with white egg. Bottling in the Château.



<b>Tasting Notes</b>	<p>The wine has a deep, crimson hue and its nose has an impressive aromatic palette of dark fruit and spices. The palate is harmonious with perfectly balanced tannins. This cuvée will gain in complexity after 10 to 15 years of ageing.</p> <p>A fresh and fruity spicy red wine with intense ruby color with purple nuances and low transparency. The nose shows intense, fresh, and pleasant aromas that start with notes of black cherry, plum and violet followed by aromas of blueberry, blackberry and raspberry. The mouth corresponds well with the nose, a slightly tannic attack but balanced by the alcohol, a good body, and intense flavors. The finish is persistent with flavors of black cherry, plum and blackberry.</p>
<b>Serve with</b>	<p>Chateau Citran is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. The wine of Chateau Citran is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dishes. Perfect match with wild mushrooms risotto, roasts, game, and aged hard cheeses.</p>
<b>Production</b>	26,500 cases made.
<b>Cellaring</b>	Drink 2022 – 2034.
<b>Scores/Awards</b>	<p><b>91 points</b> - James Suckling, Wine Spectator - March 2003</p> <p><b>85-88 points</b> - James Suckling, Wine Spectator - Web Only 2001</p> <p><b>88 points</b> - Robert Parker, Wine Advocate #146 - April 2002</p> <p><b>87-88 points</b> - Robert Parker, Wine Advocate #139 - February 2002</p> <p><b>Review Only</b> - Jancis Robinson, JancisRobinson.com - October 2003</p> <p><b>88 points</b> - Jeff Leve, thewinecellarinsider.com - November 2013</p> <p><b>16 points</b> - La Revue du Vin France (score only) - January 2005</p>
<b>Reviews</b>	<p><i>“Beautiful aromas of currants, berries, and flowers. Full-bodied, with a wonderfully integrated palate of ripe fruit and fine tannins. Long finish. Best Citran in years. Best after 2009. 26,500 cases made.”</i> - JS, Wine Spectator</p> <p><i>“Aromas of violets and tar follow through to a medium-bodied palate, with well-integrated tannins and a fine-textured finish. Score Range: 85-88”</i> - JS, Wine Spectator</p> <p><i>“A voluminous, rich, structured effort with plenty of toasty new oak, deep black currants, and licorice interwoven with body and density, this serious wine should have a lot of upside potential. Anticipated maturity: 2007-2015.”</i> - RP, Wine Advocate</p> <p><i>“A potential sleeper of the vintage, the full-bodied, concentrated, densely packed 2000 Citran reveals an opaque ruby/purple color in addition to a sweet perfume of blackberries, flowers, and new oak. Spicy and moderately tannic, it should be at its finest between 2005-2015.”</i> - RP, Wine Advocate</p> <p><i>“Excellent colour. Still some toasty oak on the nose. Refreshing even if not the biggest and boldest of this range. Needs a bit of time for that oak to integrate but this should make an appetising bottle.”</i> - JR, JancisRobinson.com</p> <p><i>“A nice value here with its fully mature tobacco, earthy, cassis, blackberry and cranberry profile. Medium bodied, traditional in style, with all the tannins resolved, time to drink up.”</i> - JL, thewinecellarinsider.com</p>

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