

Chateau Doisy Védrines 2011

CSPC#763509

375mlx24

14.0% alc./vol.

Grape Variety

80% Semillon, 15% Sauvignon Blanc, 5% Muscadelle

Appellation

Sauternes/Barsac

Website

General Info

Château Doisy-Védrines, the largest of the Doisy estates and a 2ème Cru Classé Barsac property has been owned by the Castéja family since 1946. The family also own Batailley and Trotte Vieille. The Castéja family has owned this second growth property in Barsac since 1946, but it remains one of the region's lesser-known châteaux, possibly because it produces its delicious sweet wines in such small quantities.

The current owner is wine merchant Olivier Castéja who believes that a dessert wine's natural acidity needs to be balanced by sweetness. As a result, Doisy-Védrines tends to be richer and fuller than most Barsac's, making it a real pudding wine. Interestingly, while Doisy Vedrine's is located in Barsac, they use the Sauternes appellation on their label, which is allowed under AOC regulations. The other Doisy estates prefer to include Barsac on their label.

Vineyards

The Doisy-Védrines vineyard remains the largest of the three Doisy estate, with 30 hectares of vines with an average age of more than 30 years. The vineyard is dominated by Semillon, accounting for approximately 85%, the remainder being Sauvignon Blanc.

Vinification/

Maturation

Following completion, the wine sees a fairly standard eighteen months in oak, 70% of which are new each vintage. The finished product is fined and filtered before bottling.

Tasting Notes

The grand vin is Chateau Doisy-Védrines, and there is a second wine La Petite Védrines. Light and floral with honeyed peaches and a touch of cinnamon and vanilla on the nose. The palate is explosive with a really intense drive of fruit, with honeyed peach, papaya, pear and pineapple balanced by properly zesty acidity which cuts through the tropical fruit and gives great lift. It's both luscious and fleet of foot, gently caressing the palate and finishing with a citrus zing and great length.

Scores/Awards

#18 - Wine Spectator's Top 100 wines of 2014

95 points - James Molesworth, Wine Spectator - March 31, 2014

94-97 points - James Molesworth, Wine Spectator - Web Only 2012

90-92 points - Neal Martin, Wine Advocate #200 - April 2012

94 points - James Suckling, JamesSuckling.com - January 2014

91-92 points - James Suckling, JamesSuckling.com (score only)

95-97 points - Roger Voss, Wine Enthusiast - November 11, 2012

90-93 points - Stephen Tanzer's International Wine Cellar - July 2012

16-16.5 points - Jancis Robinson, JancisRobinson.com - April 2012

16 points - Julia Harding, JancisRobinson.com - April 2012

18 points - Decanter.com - April 2012

Review only - Bill Blatch

95 points - Tim Atkin, MW - timatkin.com - April 2012

89 points - Jean Marc Quarin (score only)

92-94 points - Jeremy Williams, winewordsandvideotape.com - April 2012

17.5-18.5+ points - Chris Kissack, The Wine Doctor - March 2012

Review only - Geoffrey Binder, JJBuckley Wines - April 2012

88-91 points - Derek Smedley, MW - April 2012

15.5+ points - Farr Vintner - April 2012

18 points - Jeannie Cho Lee MW, Decanter.com - April 2012

96 points - Gilbert & Gaillard - May 10, 2012

90-92 points - Michael Schuster, Bordeaux Index- Mar/Apr 2012

Review only - Justerini & Brooks Wine Merchants - April 2012

92-94 points - Jeannie Cho Lee MW, asianpalate.com - April 2012

17.5 points - John Berry, Berry & Rudd Wine & Spirit Merchants - April 2012



Reviews

"Pure, with piercing persimmon, pineapple, white peach and quince flavors. Gorgeous floral notes of honeysuckle and orange blossom form the backdrop, while a heather accent caresses the finish. Overwhelmingly pure in the end, with a finish that sails on and on. Best from 2016 through 2035. 3,500 cases made."

- JM, Wine Spectator

"A bright, almost chiseled style, offering fresh-cut pineapple, quince and candied Meyer lemon flavors, with a long, floral-filled finish. Seriously long, with lovely lacy detail already showing on the finish. Should be long-lived. Score range: 94-97."

- JM, Wine Spectator

"The 2011 Doisy-Vedrines has a far more taciturn bouquet than the Doisy-Daene, offering its trademark tropical, peachy aromas that will hopefully develop more delineation throughout its maturation. The palate is medium bodied with a viscous entry. There are attractive spicy notes and a satisfying build in the mouth towards its botrytis-rich, tropical finish, although on this occasion I find it needing more tension to merit a higher score. Drink 2014-2030."

- NM, Wine Journal

"A white with peaches, honey and lemon-curd character. Caramel, too. Full body, medium-sweet with a fresh, clean finish. Lots of mineral undertones and lightly toasted oak. Needs five to six years to come together. Intensely sweet in the finish. Try in 2019."

- JS, JamesSuckling.com

"95-97. Barrel sample. A gorgeous wine that offers a firm, botrytis character, with aromas of spice, apple and orange zest. It's powerful and meant for long aging."

- RV, Wine Enthusiast

"(5.7 g/l total acidity; 150 g/l residual sugar): Deep yellow-gold. Sexy, perfumed nose offers pineapple, honey, nutmeg, marzipan and spicy oak. Big, rich and voluminous as Doisy-Vedrines tends to be, but more refined than usual in 2011, offering enticing, sweet flavors of exotic fruits, spices and honey. Finishes long and sweet, with sexy oak notes of spice and coconut and plenty of spicy botrytis."

- ST, International Wine Cellar

"Drink 2018-2026 RS 150 g/l, TA 3.75 g/l. Oily lemon nose. Very sweet and relatively soft. Viscous but a bit flat on the finish. 14%"

- JR, JancisRobinson.com

"RS 150 g/l, TA 3.75 g/l. Oily lemon nose. Very sweet and relatively soft. Viscous but a bit flat on the finish."

- JH, JancisRobinson.com

"Perfect combination of generous flavours, lifted aromatics and freshness. Despite its power, the palate feels fresh and lively, ready for another sip. 150g per litre residual sugar with nearly 14% alcohol! Very successful vintage that is denser and sweeter than the 2009. Drink 2025-2047. (18 points)"

- Decanter.com

"This year, the fresh style of the vintage has really worked in favour of the always minty style of Doisy-Védrines. There is an almost spearmint quality to this freshness, "Wrigleys" was my first impression, as though the Sauvignon had completely overrun the Sémillon – which it didn't – and preventing the high sweetness (150g/l residual) from imposing any kind of heaviness. There is a pleasant almost balsa kind of "lift" from the barrel effect too. I have no idea how such a wine ages, probably extremely well, but I may end up opening a few bottles as soon as they are delivered, so as not to lose any of this."

- Bill Blatch

"Pale straw; full; almost thick; strong and unctuous; layers of ripe flavours; rich style; big; maybe lacks a little bit of zip but a dazzling effort."

- JW, winewordsandvideotape.com

Reviews *“Residual sugar 150 g/l, total acidity 3.75 g/l. This turns up the exotic fruit intensity a little, the nose here not flirting with mango and pineapple but presenting a clear statement, mixed with a tinge of vanilla. A very convincing nose. This flavour intensity comes through on the palate as well, but with a very fresh and defined richness, the definition building through the palate to frame the wine, although along with this the fruit character moves more into a dried, desiccated intensity which has slightly less appeal than the purity found aromatically. Still plenty of hidden depths here though. Should be very fine.”*
- CK, The Wine Doctor

“Pale straw; full; almost thick; strong and unctuous; layers of ripe flavours; rich style; big; maybe lacks a little bit of zip but a dazzling effort.”
- JL, thewinecellarinsider.com

“The most extensive of the Doisy estates has made a stunning wine in 2011: fine, elegant and beautifully restrained with peachy concentration balanced by flavours of citrus peel and pink grapefruit. Powerful and dense, this is rich yet refreshing on the palate, promising up to a decade of bottle development. 8+ years.”
- TA, timatkin.com

“80% Semillon, 15% sauvignon blanc, 5% Muscadelle. Fermented and aged in oak barrels, of which 60% are new. The vines are planted on mixed clay and limestone soils. Slightly cloudy light gold color. The nose is expressive, with lemon oil, orange rind, and ripe yellow stone fruit aromas. The palate mirrors the nose, adding a wonderful background streak of wet stone along with ample notes of saffron and spice from the botrytis. A great combination of ripeness and freshness. Enjoy over the next 10-20 years.”
- GB, JJ Buckley Wines

“The nose is quite light floral with a peachy apricot character. There is more weight and depth on the mid palate, but the freshness is there at the back leaving the finish fragrant but quite light.”
- Derek Smedley MW

“The Casteja family produce excellent Barsac here on a regular basis and the price is normally very fair too. A rich botrytised nose. This opulent sweet wine has lovely notes of honey and peaches. Good viscosity and plumpness. Relatively low acidity for the vintage, forward and hard to resist.”
- Farr Vintners

“Perfect combination of generous flavours, lifted aromatics and freshness. Despite its power, the palate feels fresh and lively, ready for another sip. 150g per litre residual sugar with nearly 14% alcohol! Very successful vintage that is denser and sweeter than the 2009.”
- JCL, decanter.com

“A fine citrusy nose; very nicely balanced with a good concentration and fresh to lively acidity; very sweet, pure, juicy, long and vibrant, with a clear Barsac suggestion of limestone minerality; refined and slender and seductively good, if without quite the length of aftertaste that the attack and mid-palate promise? [Schuster, Bordeaux Mar/Apr 2012]”
- MS, Bordeaux Index

“EN PRIMEUR - Fairly deep golden hue. Oaked and menthol nose with mild spices. Concentrated palate driven by superb freshness. Polished, long and easy drinking across the palate. A top-flight wine.”
- en.gilbertgaillard.com

“One of the stars of this Sauternes vintage, offering that wonderful 2011 balance of intensity and lightness. Beautiful aromas of lemon flower with fresh, juicy flavours of Sicilian lemon, acacia, limestone and flint. Powerful and lingering without being heavy. A beauty. 150g/l of residual sugar. A blend of 90% Sauvignon and 10 % Semillon.”
Justerini & Brooks Wine Merchants