

# Château de Myrat 2010

CSPC# 749530

375mlx12

13.7% alc./vol.

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

88% *Sémillon*, 8% *Sauvignon*, 4% *Muscadelle*  
Sauternes, Barsac

Château de Myra has a history that begins in the late 1700's, many transfers and a lack of documentation makes it difficult to monitor developments. However, it is reasonably clear that it is the family Dumirat who made the chateau its name in the early 1800's. The name was Château Mirat which was later revised to Château de Mirat. During the 1855 classification the castle was owned by the family Molle, which at that time got Château de Mirat classified in Les seconds Crus.

When Château de Myrat got the current spelling is unclear but it must have been after the classification 1855. Despite the extensive restoration of the vineyard, which was completed 1945, Max de Pontac was not pleased with the results, and 1976 he took the courageous decision to pull all the vines at Château de Myra. This was a shocking decision that has never before been implemented among the classified castles in Sauternes. The sons Jacques and Xavier became clear with the new plantings 1988, and today Château de Myrat withdrawn its role among the classified castles in Sauternes.

**Vineyards** The vineyards of Château de Myrat are situated in Haut-Barsac, the plateau of 30-40 cm deep red clay which lies over fissured limestone in the south-western section of the appellation where the majority of the Barsac properties of note, including Coutet, Climens, Doisy-Daëne and Doisy-Védrières are to be found. The estate is spread over 30 hectares in all, of which the original 22 hectares planted up in 1988 remain dedicated to the vine, the remaining 8 hectares being parkland. The mix of varieties in the vineyard is very weighted towards Semillon, this variety accounting for 88% of the vines, with the remainder being 8% Sauvignon Blanc and 4% Muscadelle.

**Harvest** The fruit and musts are handled in a fairly traditional manner, without any great surprises; harvest is naturally by hand, as the production of Sauternes relies on the picking of the fruit in *tries*, a berry-by-berry selection of botrytised fruit, usually with between four and six *tries* at Myrat. Yields are naturally very low, as botrytis infection results in a profound dehydration of the fruit, hence concentrating the sugars and providing the basis for the wine's ultimate sweetness following fermentation. In 2010 the final blending of Château de Myrat classified Great Growth, contains a little more Muscadelle than the vintages before.

**Maturation** The freshly harvested fruit is pressed slowly and fermented in oak *barriques*, where it remains for the *élevage*, typically 18 months in oak. One-third of the barrels are replaced each year, so there is a blend of new, one- and two-year old oak in use. The wines are regularly topped up, raked every three months, and are fined before bottling.

**Tasting Notes** The nose is full of vivacity, candied, aromatic with delicate aromas of citrus, apricots, plums. A very pure mouth, tender and elegant, complex and superbly aromatic, with a long finish. The 2010 vintage combines harmoniously freshness, vitality and density. An exceptional wine which seduces already but also has a great potential for development.

**Cellaring** Drink 2015-2028

**Scores/Awards**

**92 points** - James Molesworth, *Wine Spectator* - March 31, 2013

**91-93 points** - Neal Martin, *Wine Advocate* #194 - April 2011

**92-94 points** - Roger Voss, *Wine Enthusiast* - June 25, 2011

**89-90 points** - James Suckling, *JamesSuckling.com* - April 2011

**16.5 points** - Jancis Robinson, *JancisRobinson.com* - April 2011

**17 points/4 stars** - Stephen Spurrier, *Decanter.com* - April 2011

**87 points** - Jean Marc Quarin - March 2011 (score only)

**86+ points** - Jeremy Williams, *winewordsandvideotape.com* - April 2011



**Scores/Awards** **91+ points** - Jane Anson, The New Bordeaux - April 2012

**Review only** - Geoffrey Binder, JJBuckley Wines - April 2011

**Reviews** *"A lush tropical, overtly buttery style, with notes of creamed mango, papaya and guava leading to lots of ginger cream, meringue and dacquoise on the finish. Very showy but offers gorgeous mouthfeel and length. Best from 2015 through 2028."*  
- JM, Wine Spectator

*"The sample tasted blind during my main Sauternes tasting was a little out of sorts; however, a second and third encounter were much more promising. The nose is very pure, with honey, passion fruit and quince, whilst the palate demonstrates great freshness and vitality, zippy acidity, with real race towards the linear finish. This holds great promise for the future."*  
- NM, Wine Journal

*"92-94 Hugely aromatic, a wine that manages to combine freshness, lightness and density. It is deliciously fresh, then offering a fine, ripe dried fruit aftertaste."*  
- RV, Wine Enthusiast

*"A classical styled Sauternes with a delicate nose of lemon curd and sweet spices. Rich and delicious but lacks a little bit of a middle palate."*  
- JS, JamesSuckling.com

*"Deep gold. Very rich and savoury on the nose. Heavy and round and very sweet on the palate. This is very typical of the vintage with a strong fresh citrus-peel streak even if it not a particularly rich Sauternes. Not especially long. RS 145 g/l, RS 3.7 g/l"*  
- JR, JancisRobinson.com

*"Pale, lots of agrume aromas on the nose, fat, complex, good alcohol/sugar balance, certainly the best Myrat ever made, and a future great value-for-money choice. Drink 2016-2030. (17 points)"*  
- SS, Decanter.com

*"Rich gold, clear viscous texture to the wine. Plenty of intensity on the palate, a whoosh of minty freshness is very welcome, as there is power and heat behind it. Great length, as these all have, but not overpowering. I am enjoying these wines very much. Sure, they have deceptive alcohol though. 91+/100. Drink 2018-2030"*  
- JA, The New Bordeaux

*"Pale gold; slightly richer and more oily here; ripe; attractive; some weight; fatness – big simple but quite big 86+/100 Tasted 5 April 2011 UGC"*  
- JW, winewordsandvideotape.com

*"Planted to 88% Semillon, 4% sauvignon blanc, and 4% Muscadelle on clay and limestone soils with a limestone base. Aged in 33% new oak. A loaded nose, deep and rich, showcases coconut crème, bright and juicy citrus notes, followed by ample spicy botrytis notes. On the palate, this has a beautifully rich texture and persistent acids leading to loads of creamy citrus and tropical fruits with hints of toasted nuts and yellow stone fruits. This gains tension as it reaches the back palate then continues towards fresh fruit impressions on the finish but no overt sweetness. Enjoy through 2035."*  
- JB, JJ Buckley Wines

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