

## Château Haut Simard 2016

CSPC# 869804

750mlx12

13.49% alc./vol.

### Grape Variety

65% Merlot, 35% Cabernet Franc.

### Appellation

Saint Emilion

### Classification

unclassified

### Website

<https://vins-saint-emilion.com/en/castle/chateau-haut-simard-2/>

### General Info

Chateau Simard is owned by the Vauthier family, who are well-known for the legendary Saint Emilion estate, Chateau Ausone, as well as counting Chateau Fonbel and Chateau Moulin St. Georges and Chateau La Clotte as part of their holdings.

Chateau Simard has a long history in the region that dates back to at least the 1700's. The actual chateau was built in the 18th century. The property takes its name from one of its previous owners, Count Simard.

Stepping back to 1870, in those days, Chateau Simard was a much larger vineyard. In an effort to expand the wine trade in St. Emilion, to help in the shipping of their wine, a railroad was established that runs through the bottom of the Saint Emilion appellation.

However, the tracks were placed right in the middle of the Simard vineyard, cutting it in half. At that time, it was thought that the best idea was to make lemonade out of lemons, so a new wine was created out of the now, split vineyard, Chateau Haut Simard.

Chateau Simard was purchased by the Maziere family in the 1920s. Today, the estate is owned by Alain Vauthier, a direct descendant of Claude Maziere, who managed Chateau Simard since 1954. Alain Vauthier manages Chateau Simard and Chateau Haut Simard with the able assistance of his daughter, Pauline Vauthier.

### Winemaker

Thierry Lezin

### Vintage

St. Emilion did not get off to a good start in 2016. Frankly, the initial part of the growing season started off wet, and cloudy. The massive amount of water in the vineyards and cooler temperatures set things back. Vignerons already knew 2016 Saint Emilion would be a late vintage. Bacchus must love Bordeaux because at the beginning of June, the rain stopped, the sun came out and the flowering took place during one of the few breaks in the rain. At least now, growers had a glimmer of hope. The quantity was going to be there, but would the quality come as well? The official start of summer changed everything. The rains were gone and sunny, warm summer days with the all-important shift to cold, nighttime temperatures arrived. Now, growers needed to decide how much, or even if they should deleaf. The vignerons that were careful not to remove too many leaves, for fear of too much sun made the right choice. Indian summer conditions continued. But as the summer wore on, the extreme dryness of the 2016 Saint Emilion vintage began to have an effect on the vineyards. Young vines shut down or died. The older vines were in danger of shutting down their growth cycle as well, to avoid starvation. But September 13 and September 14 brought about 44mm of rain, the perfect amount of moisture was delivered to the thirsty vines, and at the exact, opportune moment! The continued cold nighttime temperatures kept everything in check and growers were able to wait as long as they wished, for the grapes to achieve full maturity. Another shot of rainfall took place the night of September 30, or the morning of October 1, (depending on your point of view) and it was off to the races! The 2016 St. Emilion harvest conditions could not have been better. Some growers reported 125 days of hang time. Other produces reported spending 4 weeks picking their fruit. And why not as conditions were perfect with warm sunny weather and an extended growing season.



<b>Vineyards</b>	The 48-hectare, Right Bank vineyard of Chateau Haut Simard is in reality two separate parcels. The larger 40-hectare parcel used for Simard is planted to 65% Merlot and 35% Cabernet Franc. The remaining 8 hectares are reserved for Chateau Haut Simard, which is planted to 80% Merlot and 20% Cabernet Franc. Both terroirs have clay, sand, and gravel soils. On average, the vines are 20 years of age. The vines are planted to an average vine density that ranges from 5,500 vines per hectare to 12,600 vines per hectare. The plantings with higher levels of vine density are found in the most recent plantings.
<b>Harvest</b>	27 September until 18 October
<b>Maturation</b>	The wines are vinified in traditional concrete vats. Malolactic fermentation takes place in French oak barrels. Chateau Haut Simard is aged in 50% new, French oak barrels for an average of 12 months before bottling. Chateau Simard has a completely different aging process as the wine does not see any new oak for the aging. Instead, the wine of Chateau Simard is aged in concrete vats.
<b>Tasting Notes</b>	Dark, purple red with violet hues and a black core. Opulent nose with intense toasted aromas, excellent fruit, blackberries, and dark cherries., and hints of mild spices. The palate is well structured and balanced, with excellent length, Ripe tannins and multi-layered fruit on the finish.
<b>Serve with</b>	Chateau Simard is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dishes. Chateau Simard is a perfect match with Asian dishes, hearty fish courses like tuna, mushrooms, and pasta as well as cheese.
<b>Production</b>	2,500 cases made
<b>Cellaring</b>	Drink 2019-2033
<b>Scores/Awards</b>	<p><b>93 points</b> - Lisa Perrotti-Brown, Wine Advocate - November 2018</p> <p><b>92-94 points</b> - Neal Martin, Wine Advocate #230 - April 2017</p> <p><b>93 points</b> - James Suckling, JamesSuckling.com - April 2019</p> <p><b>92-93 points</b> - James Suckling, JamesSuckling.com - March 2017</p> <p><b>90 points</b> - Roger Voss, Wine Enthusiast - May 2019</p> <p><b>90-92 points</b> - Roger Voss, Wine Enthusiast - April 2017</p> <p><b>16 points</b> - Jancis Robinson, JancisRobinson.com - April 2017</p> <p><b>90 points</b> - Jane Anson, Decanter.com - April 2017</p> <p><b>91 points</b> - Jeff Leve, thewinecellarinsider.com - September 2019</p> <p><b>89 points</b> - Jeff Leve, thewinecellarinsider.com - April 2019</p> <p><b>87 points</b> - Tim Atkin, MW - timatkin.com (score only) - January 2016</p> <p><b>89-92 points</b> - Antonio Galloni, Vinous - April 2017</p> <p><b>91 points</b> - Jean Marc Quarin (score only) - January 2017</p> <p><b>88 points</b> - Jeannie Cho Lee MW, asianpalate.com (score only) - April 2017</p> <p><b>92 points</b> - Peter Moser, Falstaff Magazine - May 2017</p> <p><b>90 points</b> - Vert de Vin - April 2017</p> <p><b>16.5 points</b> - Vinum Wine Magazine (score only) - June 2017</p>
<b>Reviews</b>	<p><i>"Made up of 65% Merlot and 35% Cabernet Franc, the 2016 Haut-Simard has a deep garnet-purple color and delivers a hedonistic nose of plum preserves, Black Forest cake and wild blueberries with touches of baking spices, dark chocolate, and roses. Medium-bodied, the palate delivers intense black fruits and spice layers without heaviness, framed by firm, finely grained tannins and finishing on a lingering peppery note."</i> - LPB, Wine Advocate</p> <p><i>"The 2016 Chateau Haut Simard is a blend of 65% Merlot and 35% Cabernet Franc picked from 27 September until 18 October, matured in 30% new oak. This feels more backward than the 2016 Simard, yet the aromatics possess more complexity and nuance, touches of wet limestone and chalk filtering through the bright red fruit. The palate is medium-bodied with very supple tannin and good depth. There is lovely freshness and harmony here with a touch of spice, even a hint of Sichuan peppers towards the finish that leaves the mouth tingling."</i> - LPB, Wine Advocate</p> <p><i>"The 2016 Haut-Simard has a top-notch bouquet of gorgeous, well-defined blackberry, briar and raspberry aromas that burst from the glass. There is a floral aspect to this Saint-Emilion that the 2016 Simard does not possess. The palate is medium-bodied with sappy black fruit, fine density and concentration and a very fine line of acidity. The oak (30% new) is seamlessly integrated, with a long tail on the finish. This is the finest Haut-Simard I have tasted. Excellent. Drink 2022-2038."</i> - NM, Wine Journal</p>

- Reviews** *“The reductive twist holds red and purple fruit, in fresh and slightly exotic mode, with a plum-compote edge. The palate delivers a linear shape with good persistence and focus on the finish. A blend of 65 per cent merlot and 35 per cent cabernet franc. Try from 2022.”*  
- JS, JamesSuckling.com
- “Tight and refined with berry and cherry character, a medium body, and ultra-fine tannins. A juicy and balanced red.”*  
- JS, JamesSuckling.com
- “This concentrated wine offers rich tannins, lots of spice and full-bodied fruits. Although dense, it still manages to keep the freshness of the vintage. Drink from 2022”*  
- RV, Wine Enthusiast
- “This is a dense wine, with fine, rich fruits and some solid structure behind the crispness and black currant brightness. A fine vintage selection for this parcel within the Simard vineyard.”*  
- RV, Wine Enthusiast
- “Dark crimson. Some energy and life to this though there is still a suggestion of oak. Apr 2017, www.jancisrobinson.com, Drink: 2024-2032”*  
- JR, JancisRobinson.com
- “This wine has an attractively exotic feel, framed by tight tannins that have a slightly sticky character on the finish. 65% Merlot and 35% Cabernet Franc from gravel-clay-limestone soils. Apr 2017, www.decanter.com, Drink: 2023-2045”*  
- JA, Decanter.com
- “Blending 60% Merlot and 40% Cabernet Franc, the combination of underbrush and ripe, smoky plums hits the spot. The wine has lushly textured, ripe fruit and ample sweetness in the mouth, giving it more weight and depth than usual. This is quite nice to drink today, and it can age for a few years as well.”*  
- JL, thewinecellarinsider.com
- “Licorice, black raspberry, and fresh, red, and white cherries pop with no effort. Juicy, fresh, and lively, the wine is medium bodied with loads of fruit and freshness in a bright finish. ..the wine is aging in 20% new French oak barrels.”*  
- JL, thewinecellarinsider.com
- “A blend of 65% Merlot and 35% Cabernet Franc, the 2016 Haut-Simard is soft, pliant, and delicious, with a lovely red berry fruit character and plenty of expressiveness. The typically firm tannins Haut-Simard often shows are present, but they are totally woven into the wine's fabric. Dense and also immediate, the 2016 its likely to offer 10-15 years of fine drinking.”*  
- AG, Vinous
- “Dark ruby garnet, violet reflections, delicate lightening of the edges, black cherries, ripe plums, some chocolate, delicate tobacco nuances. Medium-bodied, touch of red berries, present, integrated tannins, delicate hint of dark chocolate, lingers, a versatile food accompaniment.”*  
- Falstaff Magazine
- “The nose is fruity and offers power as well as a slight concentration. It reveals notes of wild blackberry, small wild berries associated with small touches of cassis, violet, lily as well as discreet hints of licorice, blond tobacco, and an imperceptible touch of Sichuan pepper. The palate is fruity, mineral, well-balanced and offers a good definition, a small mineral frame, a slight acidity, as well as a very slight tension. On the palate this wine expresses notes of fresh / juicy cassis, ripe blackberry associated with small touches of small berries, violet, rose as well as discreet hints of small juicy red berries, Zan and discreet hints of spices. Tannins are well-built, fine, and very slightly tight and firm. Good length.”*  
- Vert de Vin