

Château Sérilhan 2017

CSPC# 831563

750mlx12

13.0% alc./vol.

Grape Variety

50% Merlot, 43% Cabernet Sauvignon, 7% Cabernet Franc

Appellation

St Estèphe

Classification

Cru Bourgeois

Website

<http://www.chateau-serilhan.fr/#>

General Info

Following 20 years in the high-tech industry segment, essentially for US vendors, Didier Marcelis took over the family property (9,5ha by then) in early 2003. Château Sérilhan had been created in 1982 by Didier's grandfather, then managed by his parents. As soon as he arrived, and with the full support of his brother Thierry, Didier invested rapidly in order to improve the quality of the domain. Since late 2007, Bernard Franc ex director Chateau Pontet Canet and Lafon Rochet, is the technical director to Sérilhan and in the same time Hubert de Bouïard rejoins them as the consulting oenologist.

Winemakers

Hubert de Bouïard consulting

Vintage

St Estèphe had a geographical advantage in 2017: its proximity to the widest part of the Gironde Estuary. Being so close to such a large body of water afforded the commune good frost protection. Only 3ha of the 12.54ha Serilhan estate were affected by frost. Its clay soils were also an excellent vessel for the June downpour, and this water helped sustain the vines through the dry July and August period. Many estates waited for the September rain to pass before picking their Cabernet Sauvignon in the October sunshine, and the best wines have a luminous, silky quality.

Vineyards

Area - 24ha; Density of the plantation - 8,500 vines / ha; yield - 46 hl / ha; 57% Cabernet Sauvignon; 35% Merlot; 8% cabernet franc; Age of the vine 35 years

Harvest

Hand picked. Harvested 18 September to 5 October.

Vinification/

Cold pre-closing maceration and micro-oxygenation during the fermentation.

Maturation

Malolactic fermentation in barrels. 14 months in barrels with 37% new wood.

Tasting Notes

Dark purple red with violet hue and black core. Expressive nose with distinct roasting aroma, mocha and dark chocolate, backed by juicy berry fruit. On the palate well balanced with good aromatic potential, roasting flavour, ripe fruit and mature tannins. A dry finish but this wine has good potential and length.

Serve with

An excellent accompaniment to red meats, particularly quality cuts of beef or full-flavoured lamb, this fine red would also pair well with a selection of soft and mature cheeses.

Cellaring

Drink 2021-2030

Scores/Awards

91-92 points - James Suckling, JamesSuckling.com - April 2018

16.5 points - Julia Harding, JancisRobinson.com - April 2018

90 points - Decanter.com - April 2018

91 points - Neal Martin, Vinous - February 2020

Reviews

"This is firm and silky with a solid core of blueberry and dark-chocolate character. Medium to full body and a linear finish. Driven and focused red. Barrel Sample: 91-92"

- JS, JamesSuckling.com

"Barrel sample taken 1 March (tasted on the 13th). 50% Merlot, 43% Cabernet Sauvignon, 7% Cabernet Franc. Deep crimson with purplish rim. Deep-fruited aroma, both red and black fruit, a touch of pepper and spice but the fruit sings. Much darker and more brooding on the palate but there's real dry finesse in the tannins, giving it an elegance and freshness. Persistent too. Likely to be GV. (JH)"

- JH, JancisRobinson.com



Reviews *“There's always lovely texture and flesh in this wine, and it's a success in 2017, with an intense end of summer fruit feel and a cinnamon edge. It's clearly been carefully worked to soften those tannins, delivering structure without closing the fruit down. Around 3ha of the 12.54ha estate were affected by frost. Harvested 18 September to 5 October. 78% of production for the grand vin, 22% for the second wine. 37% new oak. Hubert de Boüard is consultant. Barrel Sample”*
- Decanter.com

“The 2017 Sérilhan is a wine of real class and distinction, not to mention a true standout in the appellation. Nuanced and creamy, the 2017 offers exceptional balance and tons of sheer appeal. Inky dark fruit, chocolate, new leather, licorice and spice all meld together in this very pretty and inviting Saint-Estèphe. “
- NM, Vinous
