

## BLANC DE CHASSE-SPLEEN 2021

Our job is packed with exhilarating moments, oscillating from genuine stress to utter delight. We knew that there was somehow a way to scale up this excitement and challenge in making white wine on a red land. This soil is so red that not a single white wine belongs to the Médoc appellation. The white wine produced on the peninsula answers to the "Bordeaux Blanc appellation contrôlée" and there are barely a dozen white vintages in the Médoc area.

Using the yardstick of the nineties, two hectares of land were planted with 65% of Semillon and 35% of Sauvignon Blanc. We did not have this white culture, so we fumbled for a little while, on wood volume, on agricultural ways, on obvious questions about maturing, etc.

At first, the sole consumers of this wine were members of our family, our friends, the Château staff. We did not want to append our signature on this vintage yet. Little by little we have managed to refine our methods and our palate. We were gradually calibrating it for white grape varieties and their blending. 1995 has seen the first wave of marketing which led to critical success, as they might say about an independent movie which draws a crowd for a whole week.

Then, step by step, our work, our Chasse-Spleen signature has succeeded in persuading an increasing number of aficionados. Nowadays, we are asserting our aptitudes for the tasting process from the plant to the wine, and Blanc de Chasse-Spleen reaches out and competes with the best white wines from Bordeaux.

### TASTING NOTES

**Clear and bright wine**

**Pale golden yellow**

**Before stirring : Santa Claus Melon, lightly cedrat, hint of vanilla**

**After stirring : Sauvignon Blanc terpenic side, silex**

**Vivid attack,**

**Mouth : bulky and tense.**

**Persistent finale around the Reine-Claude plum.**



**Appellation:** White Bordeaux

**Soil:** sandy-clay

**Acreage:** 4 hectares

**Plantation density:** 10,000 vines/hectare

**Blending:** 50% Sémillon,

40% White Sauvignon, 10% Muscadelle

**Grape-vine age:** 25 years old

**Vinification:** inoxidable steel vats  
and new barrels

**Maturing of wine:** 50% new wood  
for 9 months

**Production:** 500 cases

### GRAPE-HARVESTS DATES

**Sémillon:** 21<sup>th</sup> and 22<sup>th</sup> of september

**Sauvignon blanc:** 21<sup>th</sup> and 22<sup>th</sup> of  
september

**Muscadelle:** 22<sup>th</sup> of september

### CLIMATE 2021

The autumn and winter following the harvest are too rainy and too mild.

March surprises with too hot temperatures.

The vine is mistaken and already believes in the return of fine weather.

The virulent frosts of April bring it back to reality by mowing down its tender leaves that have barely opened.

Summer is normal. The rains return above the harvest. We hold on and pull the grape varieties to maturity.