

## BLANC DE CHASSE-SPLEEN 2022

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

*Pale yellow and tender green*

*Before agitation: light terpene*

*after agitation: melon of Spain, white flower, touch of smoke*

*Vivid attack*

*Nice fatness*

*tensed middle mouth*

*Long carambola finish*



**Appellation:** White Bordeaux

**Soil:** sandy-clay

**Acreage:** 3.5 hectares

**Plantation density:** 6,600 vines/hectare

**Blending:** 50% Sémillon,

40% White Sauvignon, 10% Muscadelle

**Grape-vine age:** 22 years old

**Vinification:** concrete vats, new and one year-old barrels

**Maturing of wine:** 30% new barrels and 20% one-year-old barrels for 9 months

**Production:** 1000 cases

### HARVEST DATES

**Sémillon:** 5<sup>th</sup> and 7<sup>th</sup> of september

**Sauvignon blanc:** 5<sup>th</sup> and 6<sup>th</sup> of september

**Muscadelle:** 8<sup>th</sup> of september

### CLIMATE 2022

A little wet winter with some very cold sessions. The rain finally arrives in January and February.

Worries about the frost at the end of March and the beginning of April. Beautiful bloom. Four heat waves strike from June.

Concerned, however, we note a certain stocity of the vineyard that seems to suffer less than us. The harvest in good conditions is early, the light rains were well come. In the cellar, no aroma of over-ripeness, fruit already.