

BLANC DE CHASSE-SPLEEN 2019

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 color, clear and bright.

Before stirring : citrus note , bergamot, grapefruit.

After Stirring: mineral and watermelon notes.

Neat and sharp attack.

Mouth : nervous and tense with a nice amplitude.

Final with a touch of butter biscuit.



Appellation: White Bordeaux

Soil: sandy-clay

Acreage: 4 hectares

Plantation density: 10,000 vines/hectare

Blending: 57% Sémillon,

42% White Sauvignon, 1% Muscadelle

Grape-vine age: 25 years old

Vinification: inoxidizable steel vats
and new barrels

Maturing of wine: 50% new wood
for 9 months

Production: 1 000 cases

GRAPE-HARVESTS DATES

Sémillon: 16th and 18th of september

Sauvignon blanc: 16th and 18th of
september

Muscadelle: 18th of september

CLIMATE 2019

Winter 2018 is classic thus perfect, quite cold and not too wet. February and March are very mild but very dry, followed by an April with very dense rains. No better with a few frost nights that heckle a few buds.

A very regular rain floods June and the flower get out of it, almost.

July sets records of heat. August and early September are more normalized.

Alas, it is under a threatening and sometimes yielding sky that the harvest will take place. But once again, experience and cold-blood give birth to a very good wine, even exceptional.