

HÉRITAGE DE CHASSE-SPLEEN 2018

The history and evolution of a vineyard through inheritances, purchases, regroupings of lands, can lead to the association of several AOC (Protected Designations of Origins, i.e. PDOs) within the same estate. Chasse-Spleen having seen the light of day before the AOC notion even existed, nowadays some of its plots do not belong to the same appellation. Today, we own a dozen hectares under the Haut-Médoc appellation of origins.

L'INAO (French national institute for origins and quality) recognises the notion of organization into a hierarchy for the Médoc AOC. This means that every single wine produced in Haut-Médoc and in communal appellations (Saint Estèphe, Pauillac, Sain-Julien, Moulis, Margaux), is before all else, a Haut-Médoc wine, while the opposite is not necessarily true. Only the plots that produce exclusively within these demarcated appellations may claim the communal AOC.

Héritage de Chasse-Spleen being so successful, and so as to satisfy trade markets and to meet our selection policy, we are now led to remind everyone that some Moulis plots can lawfully also claim their Haut-Médoc appellation. This way, an average of twenty hectares of Haut-Médoc land produces Héritage de Chasse-Spleen.

At first known as Ermitage de Chasse Spleen, this wine had to be given a new name in 2000 because of homonymy reasons. After a birth under the best auspices while inheriting all the care brought to its magnificent senior, this new name seemed very much appropriate to us.

TASTING NOTES

Garnet, limpid and brilliant.

A light vanilled wood supplemented after stirring by notes of mulberry and chlorophyll.

The attack is frank.

The half-body structure is laid down on silky tannins and creates a good volume in mouth .

The finale is persistant and call again the vanilla touch completed by a sumptuous note of crème caramel.



Appellation: Haut-Médoc

Soils: sandy gravel on chalky clay and clay on chalk

Acreage: 20 ha

Plantation density: 8300 vines/ha

Grape variety: Cabernet sauvignon, merlot, cabernet-franc

Grape-vine age: 5 to 35 years

Vinification: in stainless steel vats and concrete with terminal regulation system

Ageing: 5% new oak, 100% wood

Production: 3000 boxes

GRAPE-HARVESTS DATES

Merlot: from 09/20/2018 to 10/06/2018

Cabernet sauvignon: from 10/06/2018 to 10/14/2018

Cabernet franc: from 10/03/2018 to 10/06/2018

Blending: 60% Cabernet sauvignon, 35% Merlot, 5% Cabernet-franc

WHEATHER 2018

It was a Hitchcockian year. After the harvest, a dry autumn settles in durably. Then since January, it falls in three months as much rain as in a year. Mechanical work is complicated, the pruning too, of course. The vine slows down. With a very hot end of April, it explodes but the soil remains very moist. We note slight attacks of mildew on leaf but nothing abnormal or very worrying. At the beginning of July, however, a treatment does not seem to meet the demands of this tense climate. In fact, the mildew proliferates rapidly on the bunches and causes a real havoc. It is too late. The very dry summer stops the disaster. However, the vineyard transpiration is upper than normal. The volume is decreasing again. Fortunately, the hand-sorted harvest then optically one bring a ripe and healthy harvest to the vats. The result is dazzling but we only have 30% of an average year and a rough blend compared to a classic year. Even if the Cabernet Sauvignon remains major, it leaves a little more room for the Petit Verdot and Cabernet Franc. Which is delighting us.