

HÉRITAGE DE CHASSE-SPLEEN 2019

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

Pretty deep garnet red color. The nose opens with notes of cedar, followed by aromas of sour cherries mixed with light touches of vanilla.

The attack is frank. The volume is flexible.

The palate is balanced with fine tannins on a crunchy fruitiness. Good length in the mouth with an aromatic persistence of cherry.

It will take a little patience to enjoy it at its best.



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, Petit verdot

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: 10 000 boxes

GRAPE-HARVESTS DATES

Merlot: from 09/26/2019 to 10/02/2019,

Cabernet sauvignon: from 10/02/2019 to 10/11/2019, **Cabernet franc:** 10/03/2019,

Petit verdot: 10/07/2019

Blending: 40% Cabernet sauvignon, 48% Merlot, 10% Cabernet-franc, 2% Petit verdot

WHEATHER 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.