

ORATOIRE DE CHASSE-SPLEEN 2018

The greatest Médoc wines have chosen, and they were the first to do so, to select their vintages so as to enhance the assets of this great wine, and to reduce the vintage-years' vagaries and guarantee some stability in their qualitative supply. In the seventies, many Médoc vintages embarked on this course. Chasse-Spleen, in turn, took part in this movement in 1979, with Oratoire de Chasse-Spleen.

The practical experience allowing winegrowers to dedicate such and such a vine plot to the great wine or to the second wine, is through grape tasting. The grape juice can indeed vary in taste from one year to the other, while the soil remains unchanged. Chasse-Spleen's soil is a set on two types of ground: gravel on a calcareous-clay sub-soil and clay on limestone. Rainfalls and sunshine throughout the year will produce a different nature in the berries that grow on a particular plot of land. Furthermore, we have to agree that the Chasse-Spleen team know of the inability of some plots, whatever the climatic data, to produce the first wine. We call them quality C plots. The great soils spare us a lot of watch-time because they are very self-sufficient. On the other hand, more work has to be done on « lesser-expectation » plots: they have to be incessantly pulled in the increase. Thus, in working so as to enhance the quality potential of each class of plots, all our vintages must raise their quality accordingly. Plots which might fall into the great wine category, thus answering climatic data particular to the year, we call quality B plots. The other plots which give year in year out a great wine, from experience and without any major climatic hitch, are called quality A plots. The age of vines being decisive regarding the quality potential, some plots might pass accordingly from C to B and eventually to A. With the second wine, some grapes from quality B and C plots can be found, whereas there are solely grapes from quality A and B plots in the great wine.

Like-wise, the ampelography and viticulture have strikingly and sufficiently improved, so as to better adapt a rootstock to the ground. This also precipitates the hierarchical promoting of the vine-stock.

NOTE DE DÉGUSTATION

A Bordeaux color very intense. Finely wooded, finely vanilled.

After stirring, winery notes based on black little fruits palette.

Plump mouth, balanced and fresh, finely structured which finishes on a nice length.



Appellation: Moulis

Soils: sandy gravel on chalky clay and clay on chalk

Acreage: 10 ha

Plantation density: 9300 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: 2600 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: 55% Cabernet sauvignon, 40% 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.