

BLANC DE CHASSE-SPLEEN 2018

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 with green reflects.

Before stirring: ripe pear.

After stirring: white peach, bitter almond.

Neat and sharp attack.

Well-balanced. Final with a touch of Spanish melon and almond.



Appellation: White Bordeaux

Soil: sandy-clay

Acreage: 4 hectares

Plantation density: 10,000 vines/hectare

Blending: 54% Sémillon,
39% White Sauvignon, 7% Muscadelle

Grape-vine age: 25 years old

Vinification: stainless steel vats and new barrel

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

Production: 1,000 cases

HARVEST DATES 2018

Sémillon: 11th and 17th of september

Sauvignon blanc: 12th of september

Muscadelle: 17th of september

CLIMATE 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.