

## ORATOIRE DE CHASSE-SPLEEN 2021

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 wine-growers 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.

### TASTING NOTES

*Limpid and brilliant, dense burgundy.*

*Spicy, pink berry, fine oak, red fruit, hint of blackberry.*

*The attack is neat.*

*Textured and full on the palate.*

*Marked red fruit aroma.*

*Supple tannins, freshness on the mouth.*

*The finish is persistent and fruity.*



**Appellation:** Moulis

**Soils:** sandy gravel on chalky clay and clay on chalk

**Acreage:** 10 ha

**Plantation density:** 9,300 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:** 5,000 boxes

#### GRAPE-HARVESTS DATES 2021

**Merlot:** from 09/29 to 10/13

**Cabernet sauvignon:** from 10/05 to 10/15

**Cabernet franc:** 10/01

**Petit verdot:** from 10/06 to 10/14

**Blending:** 50 % Merlot, 40% Cabernet Sauvignon, 8% Cabernet Franc, 2% Petit verdot

#### WHEATHER 2021

The autumn and the winter following the harvest are too rainy and too mild.

Mars surprises with abnormal high temperature. The vineyard is mistaken and already believes in the return of the fine weather. The virulent frosts of April bring it back to reality by mowing its tender leaves barely hatched.

A flowering in the moisture spares the cabernet-sauvignon more than the merlot. Summer is in the norm. The rains return during the harvest. We hold on and pull the grape varieties till maturity.