

2025

BLANC DE CHASSE-SPLEEN



CHÂTEAU
CHASSE-SPLEEN

“A drop of Chasse-Spleen
and the hours have grown
unseen.”

François-Henri Désérable for Chasse-Spleen

Appellation: White Bordeaux

Soil: sandy-clay

Acreage: 4 hectares

Plantation density: 6600 vines/hectare

Blending: 50% Sémillon,
43% White Sauvignon, 7% Muscadelle

Grape-vine age: 25 years old

Vinification: vats and amphora

Maturing of wine: 50% barrels of which 25%
new wood during 9 month. Stirring on fine lees.

Production: 11000 bottles

Alcohol content: 12.5% vol.

HARVEST DATES

Sémillon: 09/04/2025

Sauvignon blanc: 09/03/2025

Muscadelle: 09/04/2025

CLIMATE

A rainy April followed a winter that was wetter than it was cold. We needed all that rain, which came at just the right time, to replenish the groundwater. Fortunately, because a series of hot, dry months followed.

For now, the signs of a great vintage are becoming clearer. Four heat waves—short enough not to stress the vines too much—are accelerating ripening. The harvest is proceeding smoothly. The resilience of our vines, particularly the Cabernet Sauvignon and Petit Verdot, surprises us once again.

TASTING NOTES

Color:

Bright pale yellow

Before stirring:

Simple white roses, mock orange

Bergamot

Verbena

After stirring:

Petrol

Acacia blossom

Apricot

Attack vivid and net mouth

full-bodied and aromatic

Finish: lingering with hints of freshness.

Owners and/or Contact : Céline & Jean-Pierre Villars-Foubet

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