

BLANC DE CHASSE-SPLEEN 2022

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 and tender green

Before agitation: light terpene

after agitation: melon of Spain, white flower, touch of smoke

Vivid attack

Nice fatness

tensed middle mouth

Long carambola finish



Appellation: White Bordeaux

Soil: sandy-clay

Acreage: 3.5 hectares

Plantation density: 6,600 vines/hectare

Blending: 50% Sémillon,

40% White Sauvignon, 10% Muscadelle

Grape-vine age: 22 years old

Vinification: concrete vats, new and one year-old barrels

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

Production: 1000 cases

HARVEST DATES

Sémillon: 5th and 7th of september

Sauvignon blanc: 5th and 6th of september

Muscadelle: 8th of september

CLIMATE 2022

A little wet winter with some very cold sessions. The rain finally arrives in January and February.

Worries about the frost at the end of March and the beginning of April. Beautiful bloom. Four heat waves strike from June.

Concerned, however, we note a certain stocity of the vineyard that seems to suffer less than us. The harvest in good conditions is early, the light rains were well come. In the cellar, no aroma of over-ripeness, fruit already.