



CHÂTEAU  
CHASSE-SPLEEN

## VINTAGE 2011

**Date of the harvest:** From 11<sup>th</sup> September to 25<sup>th</sup> October 2009

**Blending:** Cabernet-Sauvignon: 50%  
Merlot: 43%  
Petit Verdot: 7%

**Owner:** SAS du Château Chasse-Spleen

Chief Executive Officer: Celine VILLARS- FOUBET  
General Manager: Jean Pierre FOUBET

**A.O.C:** MOULIS

**Different wines:** Château Chasse Spleen : Moulis Cru Bourgeois Exceptionnel  
Château Gressier Grand Poujeaux : Moulis Cru Bourgeois Supérieur  
L'Oratoire de Chasse Spleen : Moulis  
L'Héritage de Chasse Spleen : Haut-Médoc  
Chasse Spleen Blanc: Bordeaux blanc

**Vineyard area:** 100 hectares including 2 ha in Chasse Spleen Blanc

**Density of planting:** 9000 plants/ha or 22 500 plants/acres

**Production:** Château Chasse Spleen: between 350 and 400 000 bottles.  
L'Oratoire de Chasse Spleen : about 80 000 bottles  
L'Héritage de Chasse Spleen : about 100 000 bottles  
Château Gressier Grand Poujeaux : about 70 000 bottles  
Chasse Spleen Blanc: between 10 to 15 000 bottles

**Soils:** Quaternary Garonne gravel limestone subsoil

**Grape varieties:** - 50 % Cabernet Sauvignon  
- 40 % Merlot  
- 7 % Petit Verdot  
- 3 % Cabernet franc

**Age of the vineyard:** About 35 years old

**Cultivation:** Traditional method – Hand grapes picking

**Vinification:** 50% in stainless steel vats

50% in concrete with thermal regulation system

**Ageing:** In barrels between 14 to 18 months - 40 to 45% new oak barrels

**Bottling:** Entirely done at the estate

## History:

### **Chasse-Spleen, the poet's wine**

Moulis is one among the six communal appellations that can be found in the Medoc. Undoubtedly its most prestigious wine is Chasse Spleen. Two renowned poets are said to originate the Chasse-Spleen name. Around 1820, Lord Byron was walking through the area and noticed that there was nothing like this wine to dismiss one's spleen, essentially byronic. Later around 1860, Odilon Redon- a famous neighbour who notably drew all the illustrations for "Spleen and Ideal" - linked his work with what he felt while drinking the fruit of this vineyard. He thus suggests to then owner to name its wine Château Chasse Spleen. At that time the owner of the Château, Madame Castaing, was short of a name for her wine. Recently she had inherited some beautiful parcels but the name of the original designation remained attached to her brother's parcels: Château Gressier Grand Poujeaux. The initial vineyard- created back in 1720- was bought back in 2003 by the Merlaut family, the very owner of Chasse Spleen from 1975. Thus the whole domain, once divided in 1840, is now restored.

### **A few ladies in a man's world**

Madame Castaing, inspired by the Château's two spiritual godfathers, baptised the Château Chasse-Spleen, and carried on to create one jewel in the Medoc crown.

One century later, another woman, her daughter Claire, who has inherited the management of Chasse-Spleen, along with the attached requirements.

In 2000, yet another woman, Celine, Bernadette's daughter and Claire's sister, has taken control of the Château. Celine is committed to her responsibility to this historical name. And she realizes that, in order to do so, she has to build bridges with the worlds of literature and arts, a unity supported by a quality of wine that remains undisputed to this day.

### **An internationally renowned Bordeaux**

At the beginning of the 20<sup>th</sup> century, the Segnitz family from Bremen, created world wide renown for his château. The Great War brought the château back to the heart of France and for more than sixty years the Lahary family presided over its destiny.

Under their management back in 1932, Chasse Spleen along with five other châteaux have been classified "Cru Bourgeois Exceptionnel". This way the forgotten château within the 1855 classification are re-established. In 2003, Chasse Spleen confirms its numerous qualities in staying the sole "Cru Bourgeois Exceptionnel" among the above-mentioned six. Since then, eight new châteaux have been promoted within this classification.