



CLIMATE

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.

GRAPE HARVESTS

Merlot: from 09/20/18 to 10/06/18

Cabernet sauvignon: from 10/06/18 au 10/14/18

Petit verdot: the 10/03/18

Cabernet franc: 10/03/18 to 10/06/18

BLENDING

Cabernet sauvignon: 45%,

Merlot: 40%, **Petit verdot:** 10%,

Cabernet franc: 5%.

TASTING NOTES

Beautiful intense dark garnet robe, limpid wine.

Before stirring: vibrant fruit and spicy notes.

After stirring: the blackberry is outstanding and gains in prominence, thanks to light notes of curry behind, with at this stage fine notes of ageing and shortbread biscuit. The attack is fresh and expressive, then the structure of fine tannins or even chalky is very framed but well wrapped by suppleness in the middle of the mouth. The very persistent final is made of this classic rendezvous for Chasse-spleen: the cocoa recall.

Wait until 2025 to taste with a potential of guard until 2045.

CHÂTEAU

CHASSE-SPLEEN