

BLANC DE CHASSE-SPLEEN 2020

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

Bright and limpid

Golden yellow

Aromas of light boxwood, mock-orange, verveine, spain melon

Franck and vivid attack

Ample volume, with pear and acacia blossom aromas

Nice vivacity in the middle of the mouth

Long and aromatic finish on pear and verveine scent



Appellation: White Bordeaux

Soil: sandy-clay

Acreage: 4 hectares

Plantation density: 10,000 vines/hectare

Blending: 54% Sémillon,

39% White Sauvignon, 7% Muscadelle

Grape-vine age: 25 years old

Vinification: inoxidable steel vats
and new barrels

Maturing of wine: 50% new wood
for 9 months

Production: 1 000 cases

GRAPE-HARVESTS DATES

Sémillon: 07th and 09th of september

Sauvignon blanc: 07th and 09th of
september

Muscadelle: 09th of september

CLIMATE 2020

The rain begins in September and ends in December. An abnormal mildness begins in January and finishes late February. The first COVID containment occurs under bright sunlight and high temperatures.

Beginning in mid-April, numerous and heavy rains compromise the works at the vineyards. June is wet and mildew threatens (agaaaaain!). A superb summer stops it but becomes too hot in late August and early September. The harvest sky is grey but the rains are rare.