



CHÂTEAU CHASSE-SPLEEN

“Art and wine serve to bring peoples together.”

*Johann Wolfgang von Goethe,
from the poem Couch of the Eternal.*

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: 15000 bottles

Alcohol content: 12.5% vol.

HARVEST DATES

Sémillon: 09/17/2024

Sauvignon blanc: 09/18/2024

Muscadelle: 09/17/2024

CLIMATE

Non-stop rain lasted from the end of the grape harvest until December. It is fine. Spring went from downpour to downpour, maintaining a humid atmosphere and moistening the soil for a long time.

Coulure and millerandage affected the quality of the flower, but it was above all the mildew that was worrying.

It calmed down with the veraison of the grapes, a little late, for our taste.

The heat set in July and the plant received the sunshine it had been waiting for, but at the beginning of September, we were concerned about the storms. A hail corridor crossed our property, which is large enough to be only partially affected. We still have many more hectares to make good wine. Moving from oilskins to T-shirts during the harvest, we noticed an unexpected maturity, fruitfulness and valor.

TASTING NOTES

Yellow-green

Franck attack

Corsican lemon, Orange blossom, Passion fruit

Light Terpene touch

Slightly buttery on the palate

Lively, fresh

Finish of Spanish melon

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