Wijnfiche

Château Chasse Spleen C.B. | Moulis France (MOULIS) — 2020

Domain

Ch. Chasse Spleen

This Chateau located in Moulis-en-Medoc received the classification "Cru Bourgeois Exceptionnel" in 1932. This wine is undoubtedly one of the highlights within the AOC. In 1976 Bernadette Villars took over the management of this domain. She was succeeded by her eldest daughter Claire (from 1992 to 1999) and by her youngest daughter Céline since 2000. The domain now covers no less than 101 ha.

Vinification

The grapes are harvested by hand around late September to early October. They are vinified in temperature-controlled stainless steel and concrete vats. After alcoholic fermentation, the young wine is transferred to oak barrels, where it continues to mature. In February, the technical director, cellar master, consulting oenologist, and owner taste each individual lot. Based on its origin (parcel, soil, vine age, and the vines' performance during the growing season), they determine the final blend of the Grand Vin. The wine then continues to age in barrel for several more months. During barrel ageing, regular racking (soutirage) and topping up (ouillage) are carried out to ensure optimal maturation. Shortly before bottling, the wine is fined with egg whites to obtain a clear and stable wine.

Taste

Deep and brilliant ruby-red colour. Aromas of dark cherries and blackcurrants, complemented by rose petals, black pepper and candied mandarin peel. A full-bodied and well-balanced wine with fine tannins. Flavours of blackcurrant preserve are followed by subtle notes of liquorice and licorice root on the finish.

Food pairing

Meat - grillades | Lamb | Sirloin

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (49%), Merlot (42%), Petit Verdot (6%),Cabernet Franc (3%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 16-18 °C

Taste profile: Complex with firm tannins

