

## 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

Harvest times: Merlot: from the 3rd to the 14th of october. Cabernet sauvignon: from the 14th to the 24th of october. Petit verdot: from the 15th to the 21st of october. Cabernet franc: from the 12th to the 14th of october.

## Taste

Deep garnet. The wine is limpid and shiny. Before stirring: The nose offers fragrances of black cherries and fresh red roses. After stirring: rose Pepper and mulberry. The attack is ample and vivid. The mouth is voluminous on a satin, tight and fine frame. The finale is persistant with liquoriced and cocoa powder notes. Wait until 2022 for tasting with an ageing potentiel until 2045.

## Food pairing

Meat - red | Lamb | Sirloin

## General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (50%), Merlot (42%), Petit Verdot (6%), Cabernet Franc (2%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 17-18°C



