

2024

CÉLINE VILLARS FOUBET

CHASSE-SPLEEN

"Art and wine serve to bring peoples together."

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

Appellation: Moulis-en-Médoc
Soil: gravelly and sandy-gravelly
on clay-limestone and clay on limestone
Number of hectares in production: 115
Plantation density: 9200 vines/hectare
Blending: 60% Cabernet sauvignon,
33% Merlot, 7% Petit verdot

Grape-vine age: 40 years old

Maturing of wine: 15 months in barrels,

with 40% new wood **Production:** 334000 bottles **Alcohol content:** 12.5% vol.

HARVEST DATES

Merlot: from 09/23/2024 to 10/05/2024 **Cabernet sauvignon:** from 09/24/2024

to 10/09/2024

Petit verdot: 09/24/2024 to 10/09/2024

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

Dark red

Clear and brilliant

Before swirling: black cherry, blackberry

After swirling: blackcurrant

Franck attack

Supple volume, chalky tannins, structured, dense Will be enjoyable quickly, fruity indulgence Good length

Owners and/or Contact: Céline & Jean-Pierre Villars-Foubet Château Chasse-Spleen · Chemin de la Raze · 33480 Moulis-en-Médoc Tél.: +33 (0)5 56 58 02 37 · Fax: +33 (0)5 57 88 84 40 · E-mail: info@chasse-spleen.com www.chasse-spleen.com