

Château de Chantegrive Cuvee Caroline 2020

CSPC# 831115

750mlx12

13.5% alc./vol.

Grape Variety	55% Sauvignon Blanc, 40% Sémillon, 5% Sauvignon Gris
Appellation	Graves
Classification	Grand Vin de Bordeaux
Website	http://www.chantegrive.com/the-wines-c23uv
General Info	<p>Château de Chantegrive is one of the largest wine estates in the Graves appellation, in the commune of Podensac, with 97 hectares (240 acres) of vines. It is a member of the Union des Grands Crus de Bordeaux. The Chateau produces red & rose wines from Merlot & Cabernet Sauvignon, as well as white wines based on Sauvignon Blanc and Semillon from 10 hectares (25 acres) of 30+ years old vines. In 1966 Henri and Françoise Lévêque purchased some vineyards around the village of Podensac and gradually set about creating the Chantegrive estate. The baton has now been passed to the younger generation and the progress continues.</p>
Winemaker	Hubert de Bouard consultant oenologist.
Vintage	The hot and dry summer conditions allowed the vines to develop and the grapes to ripen fully in time for the harvest.
Vineyards	The Cuvée Caroline is their white wine produced from 12 hectares of vines. Soil: Sand and gravel over a limestone and clay subsoil.
Harvest	Harvest from August to September
Vinification/ Maturation	A cold maceration on the skins for 12 hours was followed by pneumatic pressing with nitrogen gas and a rigorous selection of the juices. Static cold settling took place for 24 hours, followed by a storing of the juices for 15 days. Fermentation was carried out in barrels at temperatures between 18 ° and 20 ° C. The wines were aged for 9 months in 50% new oak barrels, with a regular stirring of the lees.
Tasting Notes	The Chateau de Chantegrive "Caroline" 2020 is a Graves white wine that, as a wine future, seduces with its complexity and elegance. While the nose reveals aromas of vanilla and white flowers, the palate blends aromas of passion fruit, white peach and grapefruit. The characteristic tension and freshness of this cuvee signal an important aging potential.
Serve with	Perfect with seafood, scallops, prawns, white meat, oven-baked fish or with white cream sauce, sweetbreads, light cheese (goat cheese) and foie gras. Drink between 8°-10°, decant to drink now.
Production	80,000 bottles
Cellaring	Drink 2023-2031
Scores/Awards	<p>90-92 points - Lisa Perrotti-Brown, Wine Advocate - May 2021 93 points - James Suckling, JamesSuckling.com - January 2023 92 points - Roger Voss, Wine Enthusiast - July 2022 92 points - Georgina Hindle, Decanter.com - January 2022 91 points - Jane Anson, Decanter.com - May 2021 91 points - Jeff Leve, thewinecellarinsider.com - March 2023 90 points - Jeff Leve, thewinecellarinsider.com - May 2021 89 points - Tim Atkin, MW - timatkin.com (score only) - April 2021 90 points - Antonio Galloni, Vinous - February 2022 91 points - Peter Moser, Falstaff Magazine - May 2021 92 points - Vert de Vin - May 2021 93 points - Andreas Larsson, Tasted - May 2021</p>
Reviews	<p><i>"The 2020 Cuvee Caroline leaps from the glass with notes of lemon drops, fresh grapefruit and lime cordial, plus wafts of yuzu and honeysuckle. Medium-bodied, the palate has a seriously racy backbone cutting through the intense citrus and savory layers, finishing with great length and a skip in its step."</i> - LPB, Wine Advocate</p>



- Reviews** *"Aromas of sliced apples and lime zest with citrus blossom and crushed stones. Polished and round-textured on the palate with a full body and tangy acidity. Creamy finish. Drink or hold."*
- JS, JamesSuckling.com
- "Wood aged, this balanced wine is poised between ripe citrus and spice. It offers a hint of pineapple along with lively acidity."*
- RV, Wine Enthusiast
- "Zesty and creamy and softly mouthwatering, a combination of lemon juice and orange rind giving a touch of bitterness with clear fragrance and oaky tones adding to the density on the palate but just detracting from some of the bright energy. Feels a touch heavy, though will be nice with food. I do like the weighty creaminess, and this delivers a lot of flavour."*
- GH, Decanter.com
- "Juicy and enjoyable, an easy to recommend wine with exotic pink grapefruit, white peach and pear flesh. This is the special cuvée Caroline, I tasted the main estate wine also, and both show the brilliant consistency across the wines of this property, lime and citrus flavours, bright and light, with just the right acidity and richness mix."*
- JA, Decanter.com
- "Creamy, fresh peaches and citrus rind with a floral edge create the core of this wine. On the palate, the wine is creamy, lively and sweet, with a sweet, yellow citrus finish. Drink from 2023-2029."*
- JL, thewinecellarinsider.com
- "Honeysuckle, lemon rind, pomelo, spice, and tangerine all make an appearance on the nose and refreshing, zesty, sweet, creamy palate. This is going to be great to enjoy on a hot sunny afternoon."*
- JL, thewinecellarinsider.com
- "The 2020 Chantegrive Cuvée Caroline has a perfumed nose with pressed white flowers, jasmine, chai, and light pear scents, quite complex and full of vigor. The palate has a citric edge on the entry, taut and fresh, not a powerful dry white Graves yet with energy and tension. The sliced pear notes come through nicely on the finish. Very fine."*
- AG, Vinous
- "Light yellow-green, silver reflections. Delicate yellow tropical fruit with a touch of vanilla, ripe gooseberries, a hint of pineapple, nuances of grapefruit peel. Taut, elegant, fine white peach fruit, mineral-salty touch, a hint of blossom honey, certain ageing potential."*
- PM, Falstaff Magazine
- "The nose is fruity and offers freshness, a fine crunch as well as gourmandize and a certain complexity. It reveals notes of green apple, nectarine, small notes of guenette associated with small touches of toasted as well as fine hints of Yuzu, zests and almond. The mouth is fruity and offers freshness, minerality, a good definition as well as a fine saline side, gourmandize, roundness, a nice, stretched side/all in length and a good structure. On the palate this wine expresses notes of fleshy apple, crushed nectarine, notes of lychee associated with touches of yuzu, toasted/toasted oak as well as hints of peach flower, small fleshy fruits, fine hints of almond and a subtle hint of iodized (in the background). Good length."*
- Vert de Vin
- "Some new oak and toast, well-balanced with vibrant young fruit like fresh pineapple, confit de citron and aromatic herbs. The palate has a very nice grip and extract with finely tuned oak, some creamy and fresh butter sensations on the mid palate followed by a long and pure finish."*
- AL, Tasted.com
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