

CHATEAU CHAUVIN

SAINT-ÉMILION GRAND CRU
GRAND CRU CLASSÉ

2004



GENERAL INFORMATION

Owner	Sylvie Cazes
Vineyard	15 hectares
Terroir	Sand clay soils with iron dross sub-soil
Average age of vines	28 years

HARVEST

Beginning of harvest September 29th 2004
End of harvest October 18th 2004

GRAPE VARIETIES IN THE FINAL BLEND

85% Merlot
10% Cabernet Franc
5% Cabernet Sauvignon

French oak barrels for 16 months
40% new barrels

TASTING NOTES

Robert Parker/Wine Advocate: 89+/100

"The 2004 Chauvin may turn out to be outstanding. Its dark ruby/purple hue is accompanied by beautiful aromas and flavors of black raspberries, blueberries, cassis, lead pencil shavings, spice, licorice, tar, and roasted herbs. Ripe, medium to full-bodied, rich, and concentrated, this impressive sleeper of the vintage will benefit from 1-2 years of bottle age, and should keep for 10-15 years."

Decanter – 15/20

"Perky nose, ripe red fruits, cherries. Reasonably fresh, silky, finely concentrated, vigorous rather than elegant, good length. Drink 2010-15."