

SAINT ÉMILION GRAND CRU GRAND CRU CLASSÉ

2016



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: October 6th 2016 End of harvest: October 20th 2016

GRAPE VARIETIES IN THE FINAL BLEND

80% Merlot

15% Cabernet Franc

5% Cabernet Sauvignon

French oak barrels for 15 to 18 months

60% new barrels

TASTING NOTES

Neal Martin/Wine Advocate: 92-94

The 2016 Chauvin, owned by Sylvie Cazes, has a nicely detailed bouquet with blackberry, iris and bay leaf aromas, more understated than the 2015 Chauvin and perhaps more detailed. The palate is medium-bodied with fine, supple tannin, plenty of slightly tarry black fruit but with great structure and focus on the lightly spiced finish. This may be the best vintage that I have tasted in recent vintages, and it should age with style.

Jancis Robinson: 17

Blackish crimson. Cool and sweet and rather gorgeous. Energy. Fresh and lively. Well balanced.

James Suckling: 92-93

This is really solid and concentrated with tight-grained tannins and an impressive density of ripe and cool fruit. Muscular. Could rival the wonderful 2015.

