



# 2019 THE VINTAGE

The 2019 vintage at Château Chauvin is firmly in line with the property's renewal, and reflects the richness of its terroir. For the second year, HVE 3 certification has been confirmed for our production, recognising the environmental approach adopted by our teams.

The various studies carried out since 2014 (soil pits, soil resistivity, vigour mapping, etc.) have made it possible to adapt the work in the vineyard, manage the harvest, and refine vinification by plot. The proportion of Cabernet Franc has been increased.

The 2018/2019 winter was mild and not very wet: the moderate accumulation of winter rainfall favoured rapid warming of the soil in spring and therefore the quality of the bud burst, which was early, uniform and regular.

Despite a cool and wet spring, the water balance remained in deficit and we noted a slowdown in the vine's growth cycle: mid-flowering for the Merlot and Cabernet Franc was around 31 May, and around 5 June for the Cabernet Sauvignon. A rainy spell on the flower resulted in a small amount of millerandage, but conditions remained particularly healthy and allowed for a very good start to ripening.

From the end of June, we observed a meteorological turning point: dry and hot weather set in over the vineyard, interspersed with some beneficial rain showers. Our clay soil allowed the plant to hydrate itself regularly throughout the summer period.

Ripening progressed slowly and regularly and véraison took place quickly and evenly, from 29 July for the Merlot and Cabernet Franc, and from 5 August for the Cabernet Sauvignon. In September, the temperature differences between day and night and moderate water constraint perfected the ripening of the grapes. Finally, a rise in temperatures in the last weeks of September favoured the development of the berries, concentrated in sugar and with great phenolic richness.

A few drops of rain in the last few days avoided the risk of the berries shrivelling. The harvest could start! We picked the Merlots from 27 September to 6 October, then the Cabernets between 8 and 11 October.

The musts revealed a very rich aromatic palette and one of the highest tannic and anthocyanic potentials seen in the last 10 years. Fermentation took place under good conditions.

Chauvin 2019 shows remarkable elegance and freshness. There is twice as much Cabernet Franc in the blend of the first wine this year, and they express themselves wonderfully and bring complexity to the generous Merlots. The finesse of the ageing highlights a bright fruit and emphasizes the great balance of this vintage.

## TECHNICAL SHEET

NAME OF 1 <sup>ST</sup> WINE	Château Chauvin
NAME OF 2 <sup>ND</sup> WINE	Folie de Chauvin
OWNER	Sylvie CAZES
CONSULTANT OENOLOGIST	Michel ROLLAND
TECHNICAL MANAGER	Jérémie GRAVIER
APPELLATION	Saint-Émilion Grand Cru
CLASSIFICATION	Grand Cru Classé
GEOGRAPHICAL SITUATION	To the north-west of Saint-Emilion, between Cheval Blanc and the Butte de Rol
BLEND	Merlot: 70% Cabernet franc: 25% Cabernet-Sauvignon: 5%
AVERAGE AGE OF VINES	30 years
PLANTING DENSITY	7.000 vines / hectare
TOTAL AREA	15 hectares
SOIL TYPE	Sandy-clay soil with the presence of ferruginous sandstone, clay sub-soil
PRODUCTION	50 000 bottles of 1 <sup>st</sup> wine 20 000 bottles of 2 <sup>nd</sup> wine
ENVIRONMENTAL APPROACH	HVE certification (High Environmental Value) level 3
VINEYARD MANAGEMENT	Mechanical working of the soil between the vines and central grass cover Manual viticulture: trunk cleaning, leaf removal and thinning out Use of sexual confusion
HARVEST	By hand, in open crates of small capacity. Hand sorting in the vineyard and double hand sorting in the cellar
VINIFICATION	Cold skin contact for 2 to 5 days at around 8°C before fermentation. Alcoholic fermentation in temperature-controlled stainless-steel tanks Malolactic fermentation in barrel Skin contact for 20 to 30 days - slow and gentle extraction
AGEING	French oak barrels for 15 to 18 months 60% new barrels
SALES	Merchants on the Place de Bordeaux

After Sylvie Cazes and her children took over Château Chauvin in 2014, it became clear that a new visual identity should be adopted, in order to express the new momentum of the property and to turn ideas into actions.

Beyond the change in graphics, the purpose of this identity is to reflect the values so dear to Sylvie, her children and her team.

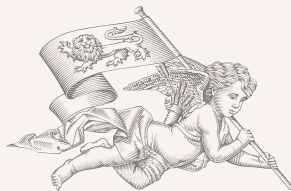
### ORIGINS OF THE LABEL

A Château Chauvin label that had been used in 1929 really appealed to Sylvie, who decided to use it as the model for the creation of a new label.

After that, the graphic research went back to the meaning of the word “chauvin”. To be “chauvin” in French means to be proud of your land, to love your land.

To illustrate these values, a symbol was added to the original label dating from 1929: Cupid, god of Love, proudly displays a banner depicting the emblematic lion of Saint-Émilion, overlooking his land with a watchful eye.

As from the 2014 vintage, this symbol appears on the label of Château Chauvin to represent the attachment to the terroir of Saint-Émilion.



# CHATEAU CHAUVIN

#### CONTACT

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