

CHATEAU CHAUVIN

SAINT-ÉMILION GRAND CRU
GRAND CRU CLASSÉ



OWNERS

CAZES-REGIMBEAU Family

CONSULTANT OENOLOGIST

Jean-Philippe Fort

TECHNICAL MANAGER

Jérémie GRAVIER

APPELLATION

Saint-Émilion Grand Cru

CLASSIFICATION

Grand Cru Classé

TOTAL AREA

15 hectares

AVERAGE AGE OF VINES

28 years

PLANTING DENSITY

6 000 to 8 600 vines/hectare

SOIL TYPE

Sandy-clay, subsoil rich in blue clay
and iron oxide residues

CERTIFICATION

HVE (High Environmental Value)

HARVEST

Manual

Manual sorting in the vineyard and double manual
sorting in the cellar

For all information about
Château Chauvin 2021,
you can scan the QR Code



VINTAGE 2021

After a mild, wet winter and a cold beginning of spring, flowering took place homogeneously and quickly between June 3 and 7 but will be followed by some rainy weeks, which slightly delays the development of the berries. During the summer, temperatures remain moderate and very regular, the low rainfall allows a slow and homogeneous maturation. The freshness continues on the first days of September but the succession of sunny days allows a smooth concentration of sugars and an interesting tannic concentration.

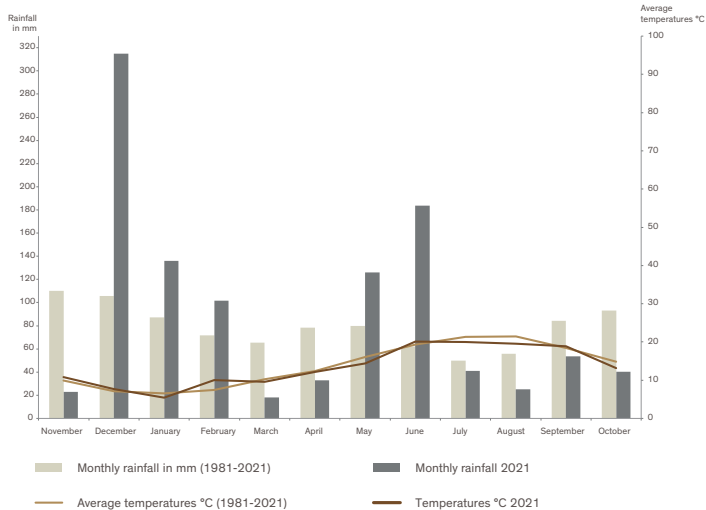
HARVEST

Merlot: 28th of september till 7th of october
Cabernet-franc: from the 5th till the 8th of october
Cabernet-sauvignon: on the 14th of october

AGEING

In French oak barrels
50% new barrels

RAINFALL AND TEMPERATURE



BLEND 2021 75% MERLOT 25% CABERNET FRANC

Gourmet nose with notes of small red fruits dominated by blackcurrant and cherry. In mouth, elegant tannins which underline this aromatic expression with great finesse. A nice balance and a length supported by a nice freshness and sour notes.