

CHATEAU
CHAUVIN

SAINTE ÉMILION GRAND CRU
GRAND CRU CLASSE



A HISTORY OF FAMILIES AND REVIVAL

Since 1881 and until Sylvie Cazes and her children took over in May 2014, the Ondet family took great care of Château Chauvin and gave it all their know-how. Sylvie Cazes, a passionate winegrower who fell for the charms of this beautiful property, now wants to give Chauvin every opportunity for success in this new page in its history.

As a result, after buying the property, she undertook an ambitious programme of restructuring of the viticultural and winemaking techniques.

With precision and rigour, with respect for the terroir of Saint-Emilion and the conditions specific to each vintage, Sylvie Cazes and her team have created elegant, balanced, feminine and classy wines with the potential for ageing.



Sylvie Cazes, owner.



VISUAL IDENTITY

In order to express the new momentum of the property and to turn ideas into actions, it became clear that a new visual identity should be adopted. Beyond the change in graphics, the purpose of this identity is to reflect the values so dear to Sylvie, her children and her team.

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 the label dating from 1929, a symbol was therefore added to illustrate its values: Cupid, son of Venus, and the god of Love in Roman mythology, proudly displays a banner depicting a lion, the emblem figuring on the coat of arms of Saint-Emilion, his land that he looks over with a watchful eye.

As from the 2014 vintage, the label showing Cupid straddling a lion represents the attachment of Château Chauvin to the land of Saint-Emilion.



TECHNICAL SHEET

NAME OF 1ST WINE	Château Chauvin	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 Conventional integrated viticulture
NAME OF 2ND WINE	Folie de Chauvin		
OWNER	Sylvie CAZES	HARVEST	By hand, in open crates of small capacity Hand sorting in the vineyard and double hand sorting in the cellar
CONSULTANT OENOLOGIST	Michel ROLLAND	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.
APPELLATION	Saint-Émilion Grand Cru		
CLASSIFICATION	Grand Cru Classé	AGEING	French oak barrels for 15 to 18 months, 60% new barrels
GEOGRAPHICAL SITUATION	To the north-west of Saint-Emilion, between Cheval Blanc and the Butte de Rol	SALES	Merchants on the Place de Bordeaux
BLEND	Merlot: 75% Cabernet franc: 20% Cabernet-Sauvignon: 5%		
AVERAGE AGE OF VINES	30 years		
PLANTING DENSITY	6 500 vines / hectare		
TOTAL AREA	15 hectares		
SOIL TYPE	Sandy-clay soil with the presence of ferruginous sandstone, clay sub-soil		

CHATEAU CHAUVIN

1, les Cabanes Nord – 33330 Saint-Emilion
contact@chateauchauvin.com – T : +33 (0)5 57 24 76 25
www.chateauchauvin.com

