



# 2018 THE VINTAGE

The 2018 vintage at Château Chauvin is among the most successful from the property, and reflects all the richness of its sandy-clay terroir, perfectly adapted to climate change. The various studies carried out since 2014 (soil pits, soil resistivity, mapping of the vigour..) have allowed us to adapt the work in the vineyard, manage the harvest, and refine vinification plot by plot.

Close to the 2016, 2018 was marked by two very distinct periods: a wet start to the year, and a very dry late summer and autumn.

After a cool and rainy winter, bud break was late but uniform. The weather was milder from mid April, with large day-night temperature variations: growth in the vineyard was fast and smooth.

The mild temperatures and humidity of the soils led to heavy pressure from mildew in Bordeaux until mid July. Chauvin resisted well, however, thanks to a geographical situation allowing good ventilation of the vineyard and precisely targeted action by the technical teams. The property's full drainage system effectively evacuated the excess water.

Flowering started in this context and carried on in an exceptionally quick and uniform way: mid flowering was observed on 31 May for the Merlot and Cabernet Franc and 4 June for the Cabernet Sauvignon.

The hot and dry summer made up for the excessive rain in the spring. Ripening took place under sunny conditions, leading to early breakdown of vegetal aromas and stimulating the synthesis of polyphenols. Mid véraison was reached around 5 August.

Between mid August and mid September, the vine suffered some water stress, which remained moderate thanks to the presence of clay in the subsoils, and strong day-night temperature variations, encouraging quality ripening for optimum colour and aromatic potential.

The fine end to the season allowed us to approach the harvest with complete calmness, with uniformity preserved throughout the year, perfect ripeness of the berries, and good extractability. **The Merlot was picked from 26 September to 5 October, then the Cabernet Franc on 12 October and the Cabernet Sauvignon on the 13th.**

On tasting, Château Chauvin 2018 expresses the full depth of the property's terroir, revealed by weather conditions leading to a great vintage. Its fresh fruit aromas, the elegance and the finesse of its tannins, reflect the successful ripening of the grapes. Concentration, complexity, freshness and precision are expressed in a remarkable way in this vintage.

## TECHNICAL SHEET

<b>NAME OF 1<sup>ST</sup> WINE</b>	Château Chauvin
<b>NAME OF 2<sup>ND</sup> WINE</b>	Folie de Chauvin
<b>OWNER</b>	Sylvie CAZES
<b>CONSULTANT OENOLOGIST</b>	Michel ROLLAND
<b>TECHNICAL MANAGER</b>	Jérémie GRAVIER
<b>APPELLATION</b>	Saint-Émilion Grand Cru
<b>CLASSIFICATION</b>	Grand Cru Classé
<b>GEOGRAPHICAL SITUATION</b>	To the north-west of Saint-Emilion, between Cheval Blanc and the Butte de Rol
<b>BLEND</b>	Merlot: 85% Cabernet franc: 12% Cabernet-Sauvignon: 3%
<b>AVERAGE AGE OF VINES</b>	30 years
<b>PLANTING DENSITY</b>	7.000 vines / hectare
<b>TOTAL AREA</b>	15 hectares
<b>SOIL TYPE</b>	Sandy-clay soil with the presence of ferruginous sandstone, clay sub-soil
<b>PRODUCTION</b>	50 000 bottles of 1 <sup>st</sup> wine 20 000 bottles of 2 <sup>nd</sup> wine
<b>ENVIRONMENTAL APPROACH</b>	HVE certification (High Environmental Value) level 3
<b>VINEYARD MANAGEMENT</b>	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
<b>HARVEST</b>	By hand, in open crates of small capacity. Hand sorting in the vineyard and double hand sorting in the cellar
<b>VINIFICATION</b>	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
<b>AGEING</b>	French oak barrels for 15 to 18 months 50% new barrels
<b>SALES</b>	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-Emilion, 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-Emilion.



# CHATEAU CHAUVIN

### CONTACT

33330 Saint-Émilion +33 (0)5 57 24 76 25  
contact@chateauchauvin.com