

CHATEAU
CHAUVIN

SAINT ÉMILION GRAND CRU
GRAND CRU CLASSÉ



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 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 2014, this symbol will appear on the label of Château Chauvin, to represent the attachment to the terroir of Saint-Emilion.



TECHNICAL SHEET

NAME OF 1ST WINE	Château Chauvin
NAME OF 2ND WINE	Folie de Chauvin
OWNER	Sylvie CAZES
CONSULTANT OENOLOGIST	Michel ROLLAND
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: 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

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
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

CHATEAU CHAUVIN

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

