

Château Chauvin: an exceptional terroir PAGE 04

1852 – 2014: a history of dedication PAGE 06

2014: a new page is turned PAGE 08

Development & respect PAGE 10

The new identity
of Château Chauvin PAGE 12

The second wine
Folie de Chauvin PAGE 14

The team at Château Chauvin PAGE 16

CHATEAU CHAUVIN

AN EXCEPTIONAL TERROIR

Château Chauvin is located to the north-west of Saint-Émilion, half way between Cheval Blanc and the Butte de Rol, close to the Pomerol appellation.

The soil at Chauvin is sandy clay, benefiting from the presence of a pseudogley and an iron-rich sub-soil similar to that found in parts of Pomerol. Thanks to its lower water retention capacity, the soil rapidly succumbs to water shortages, thus allowing the grapes to ripen more quickly. The efficient drainage of the entire vineyard also allows run-off of water during the wettest periods.



The vineyard is in a single block surrounding the property, thereby facilitating the meticulous vineyard work carried out throughout the growth cycle by the team at the Château. It is mostly planted with Merlot (75%), which expresses itself admirably in this vineyard. The areas showing the most clay are planted with Cabernet franc (20%) and Cabernet-Sauvignon (5%), varieties that fit in perfectly with this type of soil.

The vineyard is managed with the greatest respect for the terroir, so as to bring out its purest expression. Sylvie Cazes and her team strive to produce a wine that is a faithful reflection of the land.



1852 – 2014

A HISTORY OF DEDICATION

1852

THE DIVISION OF THE FIEFDOM OF CORBIN

The smallholding of Chauvin was previously part of the ancient grand fiefdom of Corbin.

This fiefdom was divided into multiple properties at an auction in 1852, and some of these properties still bear the name Corbin today.

Chauvin was then acquired by Jean Laussac-Fourcaud, son-in-law of Mr Ducasse, the President of the court of Libourne, who had just bought what was to become Château Cheval Blanc. At this time, major soil drainage work took place on both estates.

1891

VICTOR ONDET'S "FOLLY"

Having completed a tour around France as an apprentice with the Compagnons du Devoir, Victor Ondet settled in Libourne in 1881 as a master dyer.

His business prospered and he gave in to the bourgeois fashion of the time and set about looking for a country residence, delightfully named a "folly": this is how he came to buy the Chauvin estate, situated on the Corbin plateau, in 1891. The property already had vineyards and its wine was well known. Victor and then his son Georges took great care of it.

1954

CHAUVIN ACQUIRES ITS RIGHTFUL PLACE

Then came the turn of Henri Ondet, who was to expand Château Chauvin to its current size while safeguarding the know-how that had already been built up. The first classification of Saint-Émilion growths was ratified in 1954.

Chauvin was among the 80 growths selected out of nearly 1000 that were listed. Since then its classification has been renewed at each revision, including the most recent reorganisation published in 2012.

1989

BÉATRICE AND MARIE-FRANCE ONDET: A DEMANDING DUO

On the death of their father Henri Ondet in 1989, Marie-France and Béatrice, worthy heirs to the determination and care of their ancestors, took over the management of Château Chauvin. For more than 20 years they put all their energy at the service of the property and increased investment.

They enlarged the estate in 1998 by buying a small parcel of 2 hectares adjacent to the property, bringing the total area of Grand Cru Classé to 15 hectares. They invested in new stainless-steel tanks with temperature control, reorganised grape reception and gave Chauvin efficient equipment to allow sorting and special care of the grapes.



2014

A NEW PAGE IS TURNED

Sylvie Cazes and her children Julie, Pierre and François Régimbeau bought Château Chauvin in May 2014. They want to continue the work carried out by the Ondet family while giving Chauvin the assets needed to succeed in this new page in its history.

Sylvie Cazes has entrusted the technical management of the property to Philippe Moureau, who worked with her during her years at Pichon Longueville Comtesse de Lalande.

He has embarked on a programme of restructuring the viticultural and winemaking techniques.

In 2016, Jérémie Gravier, a young agricultural engineer, takes over the technical direction of the château. He now gives the utmost care to this exceptional terroir.



DEVELOPMENT & RESPECT

DEVELOPMENTS IN THE VINEYARD

As from May 2014, a study of the soil and sub-soil has been carried out, to identify the soil types and define the level of clay in each area.

During the summer, working of the soil under the vines was put back in place so as to allow the roots to dig deeper into the clay, and to make the vines less sensitive to climatic variations, which is a decisive factor during wet summer periods.

The green harvesting, leaf removal and thinning out are performed with great precision. The height of the canopy has been significantly increased so as to better absorb the water from the soil and to allow optimum ripening of the grapes.

A re-planting programme has been put in place, for several less-productive plots, after a systematic draining of the soil surface to enable earlier water stress in summer, ensuring an earlier and quicker véraison. The planting density on the new plots is increased to 8 600 vines/ha.

DEVELOPMENTS IN THE CELLAR

Perforated crates of 36 litres (or 15 kg of grapes) were purchased for the 2014 harvest, to protect the bunches from being squashed and optimise plot selection, to get a precise weight of the harvest for each plot and to be able to drain grapes covered with morning dew.

A refrigerated container was used for cooling of the harvest each day, which can be very useful given the exceptionally high temperatures in the afternoon. Then the harvest was macerated in tank for several days before starting the alcoholic fermentation (cold soaking).

The extraction of anthocyanins and tannins was therefore softer and slower, resulting in wines that are more elegant while still being concentrated.

A state-of-the-art destemmer was purchased to ensure perfect separation of the berries and the stems. Double sorting at grape reception (before and after destemming) was introduced so that only perfect berries were retained, with removal of unwanted residues after destemming.



THE NEW IDENTITY OF CHATEAU CHAUVIN

By becoming owner of Château Chauvin, Sylvie Cazes wanted to bring a new momentum, both technically and commercially. In order 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.

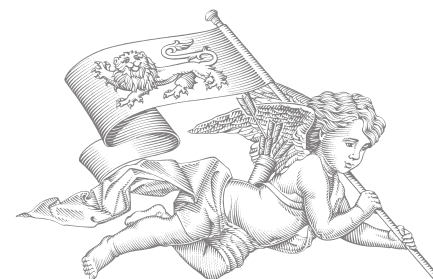
ORIGINS OF THE LABEL

While searching through the archives of the property, a Château Chauvin label from 1929 was discovered. It immediately appealed to Sylvie, who decided to use it as the basis for the creation of the 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.



THE SECOND WINE

Since the 2014 vintage, Sylvie Cazes has been producing a second wine called Folie de Chauvin. Made with the same care as the first wine, it is blended from lots selected with attention.

Folie de Chauvin plays on the double meaning of the word “folie” (“folly” in English).

The folly is first of all this country house that Victor Ondet acquired with Château Chauvin at the end of the 19th century, and that he dedicated to welcoming, sharing and conviviality.

Folly also expresses the madness of passion: Folie’s charm seduces in an irresistible way.

On its label, we find the symbol of the property, an allegory of the love of the land: cupid proudly displays a banner depicting a lion, emblem of Saint-Emilion.

“ There is always some madness in love. But there is also always some reason in madness ” wrote Friedrich Nietzsche.

If the family resemblance between the two wines cannot be denied on tasting, Folie de Chauvin is more immediately accessible: characterised by its roundness, liveliness and attractive fruit flavours, Folie is above all a pleasure-giving wine and a true delicacy !



THE TEAM AT CHATEAU CHAUVIN



SYLVIE CAZES
Owner

In 1989, after studying foreign languages and training at the Oenology Institute and then the Institute for Business Administration, Sylvie Cazes joined her brother Jean-Michel Cazes in the group made up of AXA-Millésimes properties (including Château Pichon-Longueville) and Cazes family properties (including Château Lynch-Bages). In 1995 she became communications director for the group.

Starting in 2001 she developed wine tourism activities within the family group. Among these activities was Bordeaux Saveurs, a tourism agency specialising in designing tours in the finest winemaking regions, which today belongs 100% to Sylvie Cazes.

In 2011 Sylvie took over the restaurant le Chapon Fin, a gastronomic institution in Bordeaux. She gave it a new lease of life, by putting together a young and creative team.

After an Executive MBA at the HEC school in Paris, Sylvie Cazes became managing director of the Roederer group's Bordeaux properties: châteaux Pichon-Longueville Comtesse de Lalande and de Pez. Her mission was to restructure these 2 magnificent properties and to spread their fame throughout the world.

From 2008 to 2012 Sylvie Cazes was also elected president of the Union des Grands Crus de Bordeaux and was on the board of directors of the Conseil des Grands Crus Classés en 1855.

In parallel with her career in wine, Sylvie Cazes is also a Bordeaux City Councillor, and was in charge of the promotion of the wine sector and wine tourism from 2008 to 2014. Since 2008 she has been leading a project dear to Alain Juppé, the creation of the Cité des Civilisations du Vin, a place for discovery, exchanges and culture illustrating the diversity and richness of wine civilisations, which opened in 2016 on the banks of the Garonne in Bordeaux.

In 2014 Sylvie acquired Château Chauvin, a Grand Cru Classé in Saint-Emilion and today the spearhead of her family group.



JÉRÉMIE GRAVIER
Technical Director

To bring together his knowledge of the land and his passion for wine, Jérémie Gravier made the choice to become an Agricultural Engineer and Oenologist at the Ecole Nationale Supérieure Agronomique of Montpellier (SupAgro) in 2002. His interest in the sector came from his appreciation of wines tasted at the family table, but also from his encounters during his studies and internships, in particular with Miguel Torres in Spain, in Saint-Emilion at Château Fonroque and in Pauillac at Château Mouton Rothschild. To round off his experience, he went to make wine in South Africa with Rupert & Rothschild. Then he returned to Bordeaux to provide technical management for different properties in the Graves, and then on the Right Bank for Groupe Taillan, over 110 ha: Fronsac, Côtes de Bourg and Côtes de Blaye. He was in charge of a Grand Cru Classé in Barsac, Château Broustet.

In January 2016 he joined Sylvie Cazes to take over the technical management of Château Chauvin, Grand Cru Classé in Saint-Emilion, with enthusiasm and determination. Supporting his team, he is doing everything to enhance the terroir of this exceptional property.



JULIE RÉGIMBEAU
Marketing & Sales Manager

After studying to be a dental surgeon, Julie Régimbeau decided to join the wine sector, ever-present in the history of her family. She chose to undertake a Masters degree specialising in Wine Estate Management at Bordeaux Sciences Agro (the former ENITA), to acquire the skills needed for this change of discipline. After a vintage internship in 2014 at Château de Fieuzal in Pessac Léognan, she continued her apprenticeship with Baron Philippe de Rothschild, in the marketing team at Châteaux Mouton Rothschild, Clerc Milon and d'Armailhac in Pauillac, and Domaine de Baronarques in the Languedoc.

At the start of 2016 she joined the family company, and Château Chauvin, to assist her mother Sylvie Cazes and take charge of the marketing and sales functions.



LOUIS-MARIE DE BASQUIAT
Finance director

The newest member of the team, Louis-Marie de Basquiat is now responsible for the financial, legal and administrative services of all group activities: Château Chauvin, Restaurant le Chapon Fin and the Bordeaux Saveurs agency.

After training at ESCP Paris and several years as a consultant with Price Waterhouse Coopers, he joined the company Wine & Co as finance director. Passionate about wine, he took the DUAD diploma in wine tasting and became interested in wine estates. He joined Sylvie Cazes in November 2014 and is currently building the administrative structure at Château Chauvin.

TECHNICAL SHEET

NAME OF 1 ST WINE	Château Chauvin
NAME OF 2 ND 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
GRAPE VARIETIES	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
PRODUCTION	30 000 to 50 000 bottles of 1 st wine 10 000 to 20 000 bottles of 2 nd wine
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

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