



2016 THE VINTAGE

Forged under an unusual climate, 2016 is a great vintage, enhanced by the terroir of Chauvin.

The different studies carried out since 2014 (soil pits, soil resistivity, mapping of the vigour...) allowed us to adapt the work in the vineyard, to pilot the harvest, and to refine the vinification by parcel.

The mild temperatures and high rainfall in winter were followed by an early and uniform bud burst. The wet conditions continued through spring with a historically rainy season. The temperatures being significantly lower than average, the vine fell behind in its cycle.

A favourable window in the weather at the start of June allowed for a very good and very uniform flowering: on 4 June for the Merlot, 15 June for the Cabernet Franc and 23 June for the Cabernet Sauvignon.

The temperatures in July, close to the multi-year average, did not make up for the delay built up in the spring, and véraison started late at the beginning of August.

The profile of the vintage then changed radically and strong sunshine set in. Under these dry conditions, the terroir at Chauvin ensures moderate water stress that is very good for quality thanks to the presence of clay, allowing for excellent ripening of the skins, and a certain freshness.

The véraison took place as from 5 August, slowly and spread over several weeks in a context of water stress, favouring the concentration of polyphenols. By 31 August, the véraison of all grape varieties was complete.

The nights became cooler as from September, with an almost complete absence of summer storms.

After the drought in August, the light, life-saving rains mid-September gave back some momentum to the ripening: a good acid / alcohol balance was thus established (with potential alcohol of around 14 %).

Between daily tasting of the berries and analysis of the maturity, the wonderful month of October allowed us to begin the harvest with complete calmness, with perfect ripening of the berries, optimal potential in tannins and anthocyanins, and good extractability. **The harvest started with the Merlot, from 6 to 17 October. The Cabernet Franc was then picked on 17 and 18 October, and finally the Cabernet Sauvignon on 20 October.** These dates are historic for the property: the harvest is among the longest and latest at Château Chauvin, under exceptional conditions!

On tasting, Château Chauvin 2016 is characterised by an intense colour, a distinguished nose that opens on aeration to give nice fruit, indicating perfect ripeness. On the palate, the attack reveals good concentration and great complexity, carried by an elegant and silky tannic structure. Its freshness and its tautness are remarkable.

TECHNICAL SHEET

NAME OF 1ST WINE	Château Chauvin
NAME OF 2ND 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
BLEND	Merlot: 80% Cabernet franc: 15% 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	50 000 bottles of 1 st wine 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

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

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