



TECHNICAL SHEET

NAME OF 1ST WINE	Château Chauvin
NAME OF 2ND WINE	Folie de Chauvin
OWNER	Sylvie CAZES
APPELLATION	Saint-Émilion Grand Cru
CONSULTANT OENOLOGIST	Michel ROLLAND
BLEND	Merlot 75%, Cabernet franc 20% Cabernet Sauvignon 5%
AVERAGE AGE OF VINES	30 years
PLANTING DENSITY	6000 to 8600 vines / hectare
TOTAL AREA	15 hectares
SOIL TYPE	Sandy-clay soil with the presence of ferruginous sandstone, clay sub-soil
HARVEST	By hand, in open crates of small capacity Hand sorting in the vineyard and double hand sorting in the cellar
AGEING	French oak barrels for 12 to 14 months



Château Chauvin
Saint-Émilion Grand Cru Classé



Folie de Chauvin
Saint-Émilion Grand Cru

FOLIE DE CHAUVIN

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Sylvie Cazes and her children acquired Château Chauvin, Grand Cru Classé of Saint-Émilion, in May 2014. Since their first vintage, they have produced 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-Émilion.

" 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 !

