



CHATEAU
CHAUVIN

2015

SAINT-ÉMILION
GRAND CRU CLASSÉ

DOMAINES JULES CHAZAN

2015

THE VINTAGE

Bordeaux winegrowers will remember 2015 thanks to its exceptional weather, bringing ideal conditions for the development of the berries but also certain challenges.

After a cold and dry winter, the mild weather in spring allowed for early and regular bud burst at the beginning of April, and then a rapid and even flowering at the end of May. The water stress caused by this dry weather slowed down vegetative growth at the end of July, then some welcome rainfall allowed for a rapid véraison at the beginning of August.

The vineyard was managed with great prudence: leaf removal and thinning out were adapted to each vine, so as to optimise the microclimate of the bunches, while coping with the water stress.

September and October were warm and dry, with rainfall well below average (616 mm compared with the average 932 mm) but sufficient. Sunny days and cool nights allowed for optimum conditions up to the full ripening of the berries.

These unique climatic conditions brought a good evenness to the growth cycle, allowing for a calm approach to the harvest.

Picking of the Merlot, from 28 September to 2 October, as well as the Cabernet Franc and Sauvignon, from 5 to 8 October, took place under very good conditions.

The berries picked, very concentrated, showed a high phenolic potential, with promising levels of anthocyanins and tannins. The grapes this year have very good balance between sugar and acidity, with alcohol levels of the order of 13.5% to 14%.

The bunches were sorted in the vineyard, and double sorting also took place at grape reception, before and after selective destemming.

Vinification was performed separately for each parcel, with cold soaking in temperature-controlled tanks before starting the alcoholic fermentations. The extraction of anthocyanins and tannins was soft and slow, resulting in wines that are elegant while still being concentrated.

The highest-quality lots were put in barrel early, to carry out the malolactic fermentation and give good balance, bringing suppleness and roundness to the wine. As from December, ageing proceeded on the lees, so that the wine has preserved all its fruit.

This 2015 vintage bears witness to the exceptional work by the team at Château Chauvin and the unique weather conditions, giving rise to a great vintage with good ageing potential.

2015 gave birth to a wine with very good maturity and great concentration. The Merlot is fleshy, powerful and indulgent. The Cabernet Franc expresses itself marvellously, a sign of the property's great terroir, with lots of elegance, fruit and depth. The production from a small parcel of Cabernet Sauvignon stands out, bringing spicy notes and a great subtlety to the First Wine.

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: 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	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

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. This immediately appealed to Sylvie, who decided to use it as the basis for the creation of the new label, while preserving the essence of the Château.

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 the label dating from 1929, a symbol was therefore added to illustrate its values: Cupid, son of Venus, and the god of Love in Roman mythology, proudly displays a banner depicting a lion, the emblem figuring on the coat of arms of Saint-Émilion, his land that he looks over with a watchful eye.

As from the 2014 vintage, the label showing Cupid straddling a lion represents the attachment of Château Chauvin to the land of Saint-Émilion



CHATEAU CHAUVIN

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