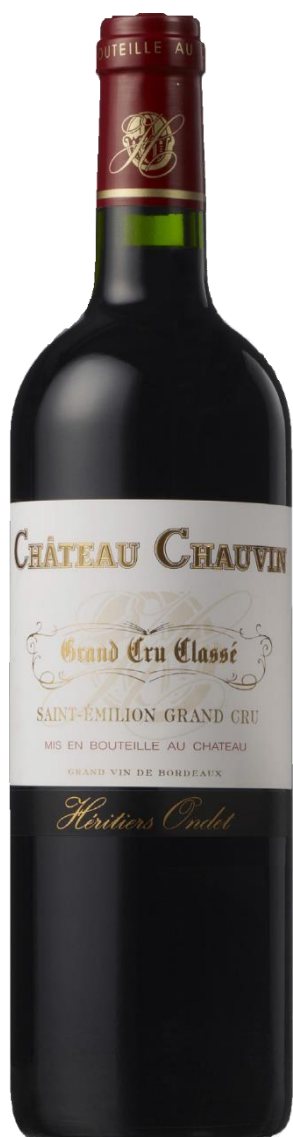


CHATEAU CHAUVIN

SAINT-ÉMILION GRAND CRU
GRAND CRU CLASSÉ

2001



INFORMATIONS GENERALES

Propriétaire	Sylvie Cazes
Vignoble	15 hectares
Sol	sablo-argileux avec présence de crasse de fer, sous-sol argileux
Age moyen des vignes	28 ans

VENDANGES

Début de récolte : 26 septembre 2001
Fin de récolte : 10 octobre 2001

ASSEMBLAGE & ELEVAGE

80% Merlot
15% Cabernet Franc
5% Cabernet Sauvignon

Elevage en barriques de chêne français pendant 16 mois
65% barriques neuves

NOTES DE DEGUSTATION

Robert Parker/Wine Advocate: 90/100

"The top-flight 2001 is just a notch below the brilliant 2000. It offers a deep ruby/purple color along with a rich perfume of toast, acacia flowers, gravel, and black currant liqueur. Medium to full-bodied and voluptuous, with viscous flavors of creme de cassis, licorice, chocolate, and smoke, this pure, moderately tannic 2001 can be drunk young given its low acidity and precocious personality. It should age impeccably for a dozen or more years. Proprietor Beatrice Ondet continues to fashion top-flight efforts that merit more interest than they receive."

contact@chateauchauvin.com
T. +33(0)5 57 24 76 25
33330 Saint-Émilion
www.chateauchauvin.com