

CHATEAU CHAUVIN

SAINT-ÉMILION GRAND CRU
GRAND CRU CLASSÉ

2004



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 : 29 septembre 2004

Fin de récolte : 18 octobre 2004

ASSEMBLAGE & ELEVAGE

85% Merlot
10% Cabernet Franc
5% Cabernet Sauvignon

Elevage en barriques de chêne français pendant 16 mois
40% barriques neuves

NOTES DE DEGUSTATION

Robert Parker/Wine Advocate: 89+/100

"The 2004 Chauvin may turn out to be outstanding. Its dark ruby/purple hue is accompanied by beautiful aromas and flavors of black raspberries, blueberries, cassis, lead pencil shavings, spice, licorice, tar, and roasted herbs. Ripe, medium to full-bodied, rich, and concentrated, this impressive sleeper of the vintage will benefit from 1-2 years of bottle age, and should keep for 10-15 years."

Decanter – 15/20

"Perky nose, ripe red fruits, cherries. Reasonably fresh, silky, finely concentrated, vigorous rather than elegant, good length. Drink 2010-15."

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