



PAUL CHENEAU UPDATE

PAUL CHENEAU BRUT RESERVA BLANC DE BLANCS

is changing to

PAUL CHENEAU BRUT RESERVA GUARDA SUPERIOR BLANC DE BLANCS

- To elevate and **protect the Cava appellation**, new **segmentation and zoning processes** were established **in 2021**, implementing procedures to strengthen CAVA D.O. inspection measures, provide product information, and offer a traceability system. In 2022, the first quality seals are launching under these **new regulations**, which feature the **geographical origin and wine age**.
- Among the new regulations, the Reserva category now **requires a minimum of 18 months bottle ageing** (up from 15 months) and will now **include a vintage year**
- **Reserva wines**, like the Paul Cheneau Blanc de Blancs, **now fall within the Cava de Guarda Superior category**, which requires lower yields and must be vintage dated
- The **geographical origin, or “zone” must be noted**. Paul Cheneau Cava is produced from estate fruit in the Penedès region, which falls under the Comtats de Barcelona zone
- The 2017 Brut Reserva Guarda Superior Blanc de Blancs, released in April '22, **has aged for 40 months – far longer than most Reserva Cavas**; it is an incredibly fresh, complex and versatile Cava. Note: The **disorgement date is printed on the capsule**

PaulCheneau[®]
D.O. CAVA

BRUT RESERVA
BLANC DE BLANCS
2016



BRUT RESERVA
GUARDA SUPERIOR
BLANC DE BLANCS
2017



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Guarda and Guarda Superior: THE IMPORTANCE OF TIME

In order to be **considered as de Guarda**, a Cava **must have the appropriate qualities that allow it to age correctly and improve in the bottle**, following the traditional method. After this aging process, the wine is in its optimum state, as the nuances and aromas have further developed during the bottle-aging.

The characteristics that define a Cava de Guarda **include acidity, pH, alcohol content, and also the type of grape used**. Despite being a young wine, this Cava has its own qualities that will evolve over time, becoming richer due to the increased range of aromas.

CAVA terminology depending on the minimum number of months of bottle-aging	Quality requirements	Designation	Minimum Aging (mo.)
CAVA DE GUARDA The youngest Cava: fruity, aromatic, aged in the bottle for at least 9 months	TRACEABILITY  Minimum Aging Aged in the bottle for 9 months using the traditional method		
CAVA DE GUARDA SUPERIOR Cavas with obligatory aging periods, rich in nuances, aged in the bottle for at least 18 months and with strict quality requirements	TRACEABILITY GUARANTEE FROM GRAPE HARVEST TO BOTTLING  Long aging Exclusive production of Reserva and Gran Reserva Cavas	RESERVA	
	 Minimum Age Vineyard must be at least 10 years old	GRAN RESERVA	
	 Sustainability 100% organic vineyard		
	 Limited Production Maximum 10,000 kilos of grapes per hectare  Vintage Reference to year of harvest	DE PARAJE CALIFICADO	

D.O. CAVA

WHAT INFORMATION CAN YOU FIND ON A LABEL?

CURRENTLY - MUST HAVE:

- Mention of CAVA
- Commercial brand
- Aging: Reserva, Gran Reserva, etc.
- Sugar content: Brut, Brut Nature, etc.
- Nominal volume: cl
- Alcoholic strength: % vol.
- Producer
- Municipality and country of production

NEW! - OPTIONAL:

- Region of origin (zone and sub-zone)
- Integral Producer's Stamp
- Depending on aging, either Cava de Guarda or Cava de Guarda Superior



DISTINCTIVE NEW STAMP: 100% INTEGRAL PRODUCER

The introduction of the "Elaborador integral" (Integral producer) stamp identifies the wineries of the D.O. Cava that carry out the entire production process themselves, from growing the grapes to bottling the wine. **100% produced on its own estate.**



Note: While the majority of Paul Cheneau wine is sourced from estate fruit, the base wine for the Brut Rosé is supplied by a partner grower. Therefore the Paul Cheneau wines will not contain the Elaborador Integral symbol on their back labels.



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