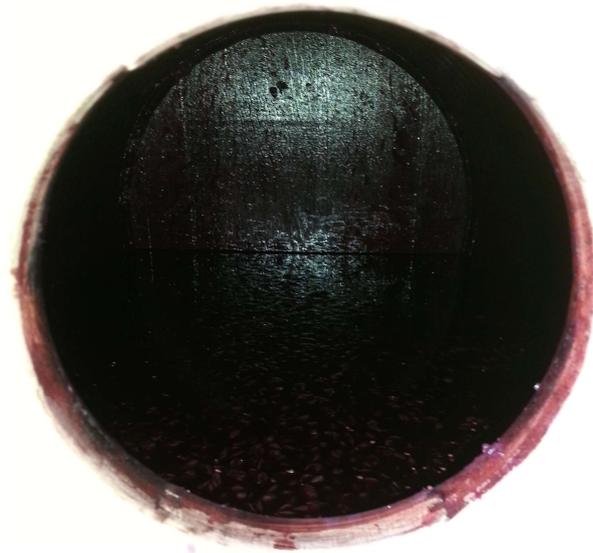


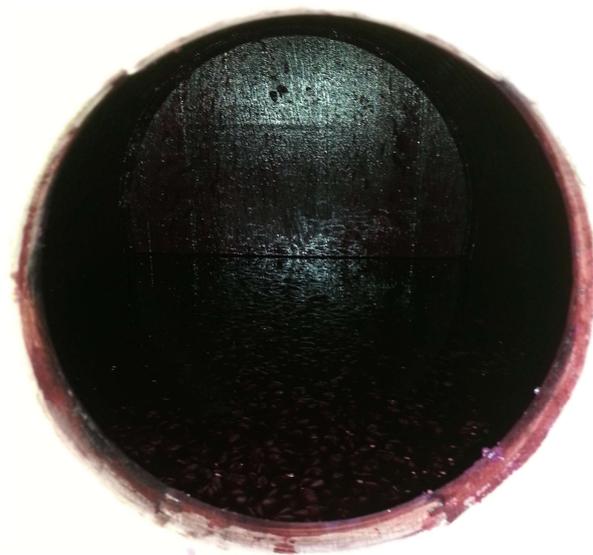
Château 937

PAUCA SED MATURA



Make you Happy and Share our Passion

NOVEMBER 2019



Château 937

PAUCA SED MATURA

Isabelle et Christophe Rivière

1 chemin de Bérie 33350 Saint Pey de Castets
Adresse parisienne : 257 rue Lecourbe 75015 Paris
chateau937.com - christophe@chateau937.com

Téléphone : +33 (0)6 85 70 25 58



Château 937
PAUCA SED MATURA

Table of contents

Birth of a wine garden	4
Spirit of 937	5
Grapes	6
Family harvest with friends	6
Intégral vinification	7
Lhe label	8
Collection des Premiers 937	9
« R de famille »	10
<i>Parents</i>	10
<i>Children</i>	11
Technical data sheets	12
<i>General informations</i>	12
<i>2013 Vintage - Pauca Sed Matura</i>	13
<i>2014 Vintage - Pauca Sed Matura</i>	14
<i>2014 Vintage - Cuvée « 2 x 19 x 53 = Passion »</i>	15
<i>2015 Vintage - Cuvée « 5 x 13 x 31 = Valmon en Liberté »</i>	16
<i>2015 Vintage - Cuvée « 5 x 13 x 31 = ChaTho Séduction »</i>	17
<i>2016 Vintage - Cuvée « 2⁵ x 3² X 7 = Premier cri de Léna »</i>	18
Rewards	19



Château 937

PAUCA SED MATURA

Birth of a wine garden

Château 937 is a creation of Christophe Rivière, grandson of a winegrower. In 2007, he decided to acquire a small vineyard which he would later completely restructure with the help of his son, Valmon.

The small family estate where he lives with his wife, Isabelle, is located on one of the most beautiful terroirs of Entre-deux-Mers within 12 kilometers of south-east of SAINT-EMILION.

The Château 937 is a Bordeaux Supérieur Rouge AOC wine. It comes from a single plot (17.8 ares) made up of 937 Merlot vines which flourish on clay-loam soil.

The name of the château is a tribute to these 937 vines, a lucky star number.

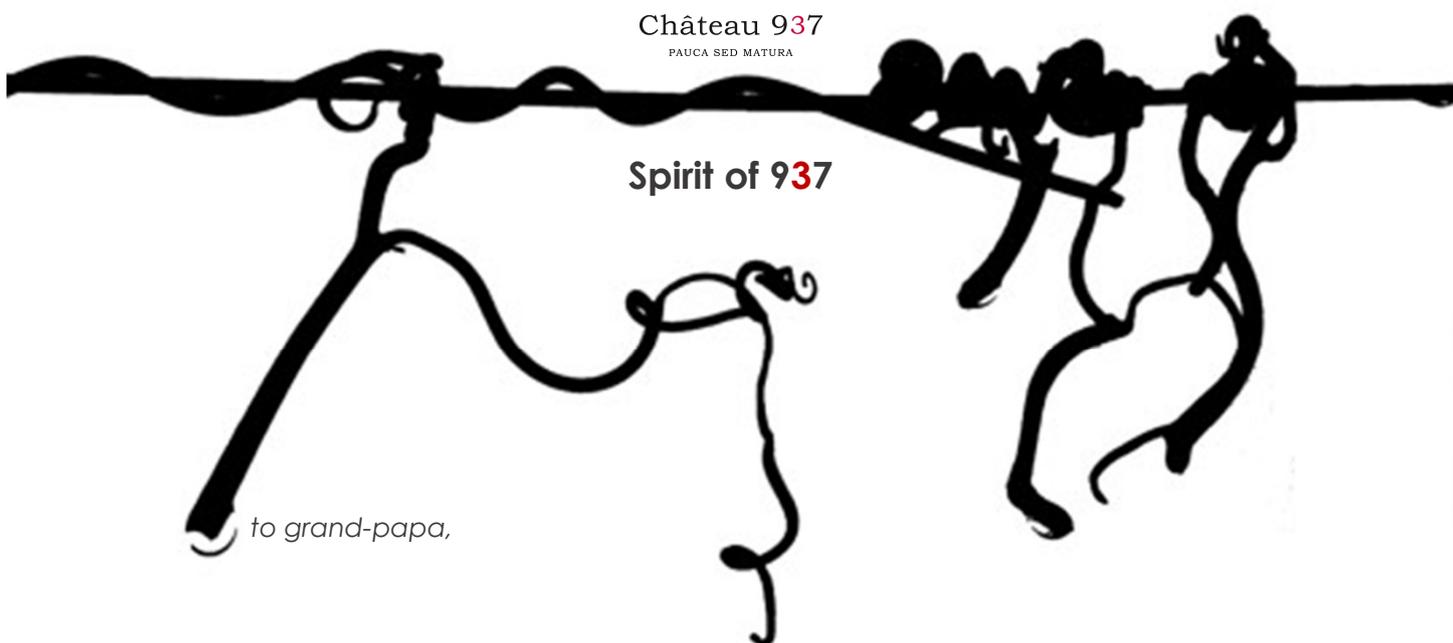
The estate has just expanded with a ***new 2 ares plot planted in an Archimedean spiral***. It is made up of three grape varieties (castets, syrah, touriga national) and its cultivation is oriented towards biodiversity.

The idea is that in the near future, this plot will serve as a benchmark for managing the entire Bordeaux smallest domain in terms of biodiversity.





Château 937
PAUCA SED MATURA



In a spirit of **pleasure** in **sharing** a **passion** with our family and our friends, we are in constant search of quality.

Since 2010, where the plot of 937 Merlot grapes was installed, we have grown and built our knowledge and know-how by testing and adapting our cultivation and vinification processes.

We are registered with a goal of improvement to seek excellence.

Our motto « **Pauca Sed Matura**¹ », from Johann Carl Friedrich GAUSS², reflects our state of mind with this project. Château 937 does not seek quantity, it favors the quality of the grape.

(1) Little, but at maturity

Each vintage must be vinified with the finest maturity.

The cuvées produced are very confidential.



Christophe Rivière
Owner of Château 937

so goes the vine ...

(2) : German mathematician, astronomer and physicist



Château 937
PAUCA SED MATURA

Grapes

The vineyard of Château 937 is made up of **937 Merlot vines** in a clay-sandy garden of 17.8 ares.

The Rivière family works on this plot with :

- mowed grass completed by passing the rotofil under the row,
- double Guyot pruning,
- suckering and disbudding,
- stripping and thinning,
- green harvest
- a reasoned culture in terms of processing and amendments.

Family harvest with friends



At Château 937, the harvest, always **by hand**, is done with family and friends.

A first sorting is carried out directly during the picking of the most beautiful bunches.

The RIVIERE family has created a sorting table for small volumes. This table makes it easier for him to make a selection after destemming. The pedicels are removed **to retain only the most exceptional berries**.



Integral vinification

The whole berries (not crushed) are put in barrels for a **integral vinification**.

A first cold maceration with dry ice (4 to 7 ° C for 5 days) allows us to extract fruity aromas and a hot maceration. The alcoholic vinification is implemented to extract silky tannins and anthocyanins which will give us the intense red color.

Malolactic fermentation will take place **in French oak barrels** (50% new barrels).

Aging on lees for 23 months will allow it to finish its production.

The family ambition is to offer you a wine of excellence.



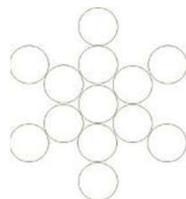
Château 937
PAUCA SED MATURA

Label

This smaller Bordeaux Chateau has chosen the **fruit of life** as the origin of its emblem to develop its symbolic wine.



The logo and label design was carried out by Isabelle and Christophe's daughter, **Charlotte Rivière**.





Château 937
PAUCA SED MATURA

Collection des Premiers 937



The first three vintages are **strong markers** for the launch of Château 937.

They enabled Christophe and his son Valmon to improve the development process of Château 937 by applying the principles of integral winemaking.

For make you Happy (**Plaisir-2012**) and Share (**Partager-2013**) their **Passion (2014)**, the Rivière family has created an **exceptional cuvée** over these three vintages, made from their best barrel in integral vinification :

- 2012 : Cuvée « 22 x 503 = Plaisir »
- 2013 : Cuvée « 3 x 11 x 61 = Partage »
- 2014 : Cuvée « 2 x 19 x 53 = Passion »

The **Collection of Premiers 937** is presented in a **wooden box with Plexiglass slide in a very limited series of 37 triptychs**. This box comes with the Château 937 **signature** inscribed in wax.

Each numbered box is accompanied by a certificate and a dedication from the winemaker.



Château 937

PAUCA SED MATURA

« R de famille », parents



Christophe Rivière is from Duras (47) where his grandfather was one of the co-founders of the wine cooperative cellar.

Christophe has three great passions :

- Consulting in Organization, Governance and eSourcing, to major Information Systems Departments,
- Plastic art: he paints with acrylic and wine lees,
- Oenology: he became a neo-winegrower in 2008 and followed a basic training in viti-oeno in Blanquefort.

He wanted to associate his wine project with prime numbers. Christophe is convinced that they represent the keys to achieving knowledge.

Isabelle Rivière works in the finance sector. Her knowledge of wines and her very sharp palate make her the taster of 937.

Isabelle supports the family project. She participates in the organization of the harvest, tastings and develops the 937 spirit.





Château 937

PAUCA SED MATURA

« R de famille », children



Charlotte Rivière was born in Paris in 1986. She has a BTS Visual Communication and a Bachelor Sup de Pub.

She designed the logo for Château 937 and supports her family in the development and evolution of the label and back label.

Valmon Rivière was born in 1993 in Bordeaux-Caudéran. He participated from the start in the family project by planting the 937 Merlot vines when he was only 16 years old.

After a basic training in viti-oenology in Blanquefort, Valmon decides to discover the commercial part by following a BTS Technico Commercial in wines and spirits at the MFR of Vayres.

He needs to discover new horizons and acquire know-how based on field experience. In 2014, he moved to Wellington, South Africa, on the Upland Organic Estate.

And in 2017, he shares the spirit of Château Valmy.

Since October 2017, he has worked in several small properties in the Entre-Deux-Mers region, and on weekends he supports his family at Château 937.





Château 937

PAUCA SED MATURA

Technical data sheets

GENERAL INFORMATION

Appellation	Bordeaux Supérieur
Superface area	17,8 ares
Soil	Clay loam
Grape variety	100% Merlot
Pruning	Double Guyot
Production	Around 1000 bottles and 50 magnums
Winemaker	Christophe Rivière Valmon Rivière
Designer	Charlotte Rivière
Taster	Isabelle Rivière
Head of culture	Valmon Rivière Christophe Rivière <i>Laurent et Florian Dard (care of the vines)</i>
Oenologist	Amélie Lagasseau <i>Laboratoire Gauthier in Sauveterre de Guyenne</i>
Coopers	Tonnellerie Bel Air in Cénac Tonnellerie Millet in Galgon
Wax maker	Etablissement ROZE (Entreprise du Patrimoine Vivant) in Bonneuil sur Marne
Label printer	Alliance Etiquettes : Imprimerie LAULAN (Pineuilh) and Imprimerie MAUMY et ISOE (La Réole)
Marketing	By the winemaker during an Arty Tasting organized at the estate and in an art gallery in Paris once a year in spring

Visit by appointment on Sunday morning

Contact **Christophe Rivière**
christophe@chateau937.com
+33 (0)6 85 70 25 58



Château 937
PAUCA SED MATURA

2013 Vintage Pauca Sed Matura

- Harvests :** *After manual harvests and a first severe sorting in the vineyard, the grapes are sent to the cellar then destemmed, crushed and sorted before placing in vats.*
- Vinification :** *Alcoholic fermentation carried out in small stainless steel vats. Malolactic fermentation in stainless steel vats. Aging for 23 months in old barrels (2 wines) in French oak.*
- Bottling :** *Produced without filtration, in October 2015.*
- Production :** *Production: Limited series of 995 bottles and 40 magnums.*
- Food/Wine pairing :** *Fine cold cuts, grilled meats, fine pieces from the butcher, mature cheeses.*
- Storage :** *Drink now.*
- Service :** *16° C.*



« Exceptional shine and a very burgundy color. Fine and charming bouquet, with intense aromas of cherry pits and subtle notes of liquorice and anise. Warm and supple, the palate is filled with a gourmet sweetness, enhanced by a final toast which brings all the length to this wine. »

Amélie LAGASSEAU - Œnologist - Laboratoire Gauthier



Château 937
PAUCA SED MATURA

2014 Vintage Pauca Sed Matura

- Harvest :** *After manual harvesting and a first severe sorting carried out directly during the picking of the most beautiful bunches which have reached maturity, the grapes are sent to the cellar then destemmed, crushed and sorted before placing in vat.*
- Vinification :** *Alcoholic fermentation carried out in small stainless steel vats followed by an additional hot maceration for a week. Malolactic fermentation in old French oak barrels and stainless steel vats. Aging for 23 months in old French oak barrels.*
- Bottling :** *Produced without filtration, on October 12, 2016.*
- Production :** *Limited series of 800 bottles and 50 magnums.*
- Food/Wine pairing :** *Dishes in sauce, sweetbread, truffle, mature cheese, chocolate.*
- Storage :** *Drink now with a decanter 1 hour before or wait in the cellar, protected from light for 6 to 10 years.*
- Service :** *17° C.*



« Beautiful garnet color, deep with purple reflections. The nose develops flavors that are both fruity and empyreumatic: there are characters of cherry and raspberry and scents of mint and mocha. The palate is suave in attack, the tannins of Merlot brought to good maturity and blended with those of oak during aging give volume and power to the wine. »

Frédéric EICHELBRENNER - Œnologist - Laboratoire Gauthier



Château 937

PAUCA SED MATURA

2014 Vintage

Cuvée « 2 x 19 x 53 = Passion »

Harvests : After manual harvesting and a first severe sorting carried out directly during the picking of the finest ripened bunches, the grapes are transported to the cellar then destemmed, crushed and sorted before being placed in barrels.

Vinification : Integral fermentation in old barrels (2 wines).
It is the *first full fermentation in barrels at Château 937*. Additional hot maceration for a week. Malolactic fermentation followed by aging for 23 months in new French oak barrels, *the first new barrel of Château 937* acquired from Tonnellerie Bel Air.

Bottling : Produced without filtration, on October 12, 2016.

Production : Limited series of *213 bottles* and 13 magnums.

Food/Wine pairing : Dishes in sauce, sweetbread, truffle, mature cheese, chocolate.

Storage : Drink now with a decanter 1 hour before or wait in the cellar, flat, protected from light for 6 to 15 years.

Service : 17° C.





Château 937
PAUCA SED MATURA

2015 Vintage

Cuvée « 5 x 13 x 31 = Valmon en Liberté »

- Harvests :** After manual harvesting and a first severe sorting carried out directly during the picking of the most beautiful bunches which have reached maturity, the grapes are sent to the cellar and then destemmed first. The berries are then sorted on a vibrating table and crushed before placing in vats.
- Vinification :** Alcoholic fermentation carried out in small stainless steel vats and in barrels of 2 reconditioned wines. The barrels are managed on OxoLine (rotating roller system).
Additional hot maceration for 2 weeks.
Malolactic fermentation in French oak barrels. Aging for 23 months in French oak barrels (50% new).
- Bottling :** Produced without filtration, on October 13, 2017.
- Production :** Limited series of 680 bottles and 50 magnums.
- Food/Wine pairing :** Dishes in sauce, sweetbread, game, truffle, mature cheese, chocolate.
- Storage :** Drink now with a decanter 1 to 2 hours before or wait in the cellar, protected from light for 6 to 15 years.
- Service :** 17° C.
- Rewards :** Guide HUBERT des vins 2017 (14,5/20).
Guide BETTANE & DESSEAUVE 2019 web version.



« Beautiful richness and complexity, great maturity for the nose with aromas of black fruits, violet, marked by a smoky woodiness, dense, voluptuous and very structured palate, with solid tannins which should soften. Potential. »

Hélène DURAND, journalist and œnologist



Château 937
PAUCA SED MATURA

2015 Vintage

Cuvée « 5 x 13 x 31 = ChaTho Séduction »

- Harvests :** After manual harvesting and a first severe sorting carried out directly during the picking of the most beautiful bunches which have reached maturity, the grapes are sent to the cellar and then destemmed first. The berries are then sorted on a vibrating table and crushed before being placed in barrels.
- Vinification :** Full fermentation carried out in barrels of 2 reconditioned wines. The barrels are managed on OxoLine (rotating roller system).
Additional hot maceration for 2 weeks.
Malolactic fermentation in new French oak barrels.
Aging for 23 months in new French oak barrels.
- Bottling :** Produced without filtration, on October 13, 2017.
- Production :** Limited series of 232 bottles and 13 magnums.
- Food/Wine pairing :** Dishes in sauce, sweetbread, game, truffle, mature cheese, chocolate.
- Storage :** Drink now with a decanter 1 to 2 hours before or wait in the cellar, protected from light for 6 to 15 years.
- Service :** 17° C.





Château 937
PAUCA SED MATURA

2016 Vintage

Cuvée « $2^5 \times 3^2 \times 7 = \text{Premier cri de Léna}$ »

- Harvests :** After manual harvest and a first sorting severe operated directly during the picking of the most beautiful bunches reached maturity, the grapes are transported to the cellar and then destemmed first time. The berries are then sorted by hand and strides before being put into barrels
- Vinification :** Full fermentation carried out in barrels. The barrels are managed on Oxoline (pebble system turning). Additional hot maceration of 2 weeks. Malolactic fermentation in new barrels in French oak. Aging for 23 months in new oak barrels French.
- Bottling :** RProduced without filtration, on October 20, 2018. Natural cork stoppers sealed with wax.
- Production :** Limited series of 1087 numbered bottles and 50 numbered magnums.
- Food/Wine pairing :** Dishes in sauce, sweetbread, game, truffle, cheese refined, chocolate.
- Storage :** Drink now with a decanter for 1 to 2 hours before or to wait in the cellar, sheltered from the light for 6 to 15 years.
- Service :** 17° C.
- Rewards :** Guide HACHETTE 2019 (1 star).
Guide BETTANE & DESSEAUVE 2019 web version.



« A very confidential wine, with a beautiful ruby hue which is indicative of its freshness and youth. On the nose, smoky and leather notes appear, soon accompanied by fresh fruit. A liquorice attack opens on the palate generous, kirsch and woody (mocha) with still quite muscular tannins. At taste between 2021-2026 »

Guide Hachette 2019



Château 937

PAUCA SED MATURA

Rewards

Château 937 was selected by :

- ◆ the **HUBERT Guide - 2017/2018 édition**
- ◆ the **BETTANE + DESSEAUVÉ Guide - 2019 web**
- ◆ the **HACHETTE Guide - 2019 édition + web (★)**

GUIDE HUBERT DES VINS®



COMMENTAIRES DES OENOLOGUES DU GUIDE HUBERT 2017



ROUGE BORDEAUX SUPÉRIEUR
PAUCA SED MATURA
2015

14.5 /20

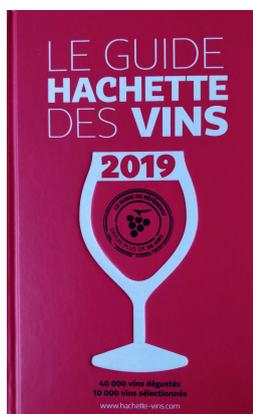
Belle richesse et complexité, grande maturité pour le nez aux arômes de fruits noirs, violette, marqué par un boisé fumé, bouche dense, voluptueuse et très tramée, avec des tannins solides qui devront s'assouplir. Du potentiel.



Our wines referenced on the smartphone application « LE GRAND TASTING »

Commentaire sur le 2016 :

« Nez puissant, fruits noirs, fumée et boisé toasté, bouche flatteuse, ample, charnue, avec beaucoup de fruit et de vigueur en finale. Un bordeaux tonique et équilibré. »



CH. 937
Pauca sed matura 2^e x 3^e x 7^e Premier cri de Léna
2016 ★

1000 | 15 à 20 €

Le Ch. 937 est une création de Christophe Rivière, petit-fils de vigneron. En 2007, il acquiert une petite vigne dans l'Entre-deux-Mers, qu'il restructure avec son fils Valmon: une parcelle unique plantée de 937 ceps de merlot.

Un vin très confidentiel, d'une belle teinte rubis qui signe sa fraîcheur et sa jeunesse. Au nez, apparaissent des notes fumées et de cuir, bientôt accompagnées par les fruits frais. Une attaque réglissée ouvre sur une bouche généreuse, kirschée et boisée (moka) aux tanins encore assez musculeux. 2021-2026

➔ RIVIÈRE, 1, chem. de Bérie,
33350 Saint-Pey-de-Castets, tél. 06 85 70 25 58,
christophe@chateau937.com



Château 937

PAUCA SED MATURA

Isabelle et Christophe Rivière

1 chemin de Bérie 33350 Saint Pey de Castets
Adresse parisienne : 257 rue Lecourbe 75015 Paris
chateau937.com - christophe@chateau937.com

Téléphone : +33 (0)6 85 70 25 58