

For immediate release...

23rd Jun 2008

“Cornish Claret” – Jancis Robinson rates it!

Britain's best known and influential Master of Wine Jancis Robinson (MW) has just given a top rating to a new “Cornish Claret” from Bordeaux. Chateau Civrac 2006 is awarded 16+/20 for its first harvest.

“This is great! I am delighted to get such an important rating for our first harvest. We are passionate about our respectful approach to winemaking and this recognition confirms that we are doing the right thing and can build on this success” – Mark Hellyar CEO

Two years ago the vineyard was an overgrown garden in the hills of Cotes de Bourg on the right bank of Bordeaux. Today, the regimented, beautifully maintained vines hold their heads high among the well established vineyards of the region. Taken over 2 years ago by Cornishman, Mark Hellyar and French winemaker Vianney de Tastes, it has been transformed into a top wine producing Chateau. The two have brought together a fusion of the best of the old and new worlds of wine.

Vianney has had a meteoric rise and was already internationally recognised (Robert Parker), he comes from a long dynasty of Grand Cru winemaking (his family own Chateaux Leoville Poyfere and Le Crock) but has also worked in Australia so is very aware of the need to make a wine that was fruity and rich from an early age.

In the last 18 months Mark has created a new brand that is now internationally recognised and sold around Europe. Chateau Civrac with its distinctive label and “window on the wine”, which represents its open, contemporary and honest approach to winemaking, is found in the cellars of the most prestigious Michelin star restaurants in the South West.

Chateau Civrac is a “new claret”, a fusion of the quality of the old world, but with the approachability of the new. The wine is made with respect for nature, and using only top quality techniques. The grapes are hand harvested, and aged in new oak barrels to ensure the best flavours. “We minimise any chemical treatments and vinify at very cold temperatures to retain the freshness and richness of the fruit. It is this provenance and traceability that the Michelin chefs and clients we supply are eager to find and want to buy into. “– Mark Hellyar CEO

Notes for Editors:

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