

CHÂTEAU PAVIE

SAINT-ÉMILION
1^{ER} GRAND CRU CLASSÉ "A"



Owner : Gérard Perse

Technical Director : Laurent Lusseau

Cellar Master : Jean-Baptiste Pion

Vineyard Manager : Manuel Murillo

Starting with the 2005 vintage, Château Pavie officially announces the release of a second-label wine under the name of "Arômes de Pavie". Principally from young vines that are less than ten years old, the final blend also contains numerous barrels that were remaining following the severe selection that is practiced for the first wine. The same care and attention goes into the production of this wine as to Pavie itself.

Terroir

Saint-Emilion limestone "plateau", located around 85 metres up from the Dordogne River: clay-limestone soil on top of limestone with marine fossils.

Côte Pavie, the "mid-hillside" land 55 metres up from the Dordogne River, facing South: a brown clay-limestone soil with a fine texture.

Terroir called "Pied de côte" composed of sandy, sandy-clay and sandy-gravelly soils.

Vintage 2014

A complex spring and a cool summer which was low on sunshine. These were challenging weather conditions that marked the early part of this vintage. However, the vines stood up pretty well, and when an Indian summer set in during late August, everything fell nicely into place for the vines to develop beautifully. Hot, sunny weather alternating with cool nights, and then just enough rain showers allowed the vines to get their second wind and bring the grapes slowly to good levels of ripeness.

Growing methods

Pruning down to 8 buds for the old vines and to 6 buds for the young vines. Thinning, leaf-stripping. Grapes picked and sorted by hand.

Vinification

Temperature controlled wooden vats. Malolactic fermentation in barrels.

Harvest

From 03/10 to 10/10

Aging

100% one year old barrels for 18 months

Surface area

37 hectares

Blend

70% merlot, 20% cabernet franc, 10% cabernet sauvignon

Yields

36 hl/ha