

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-gravely soils.

Vintage 2015

A glorious spring brought about a fast, even flowering and fruit set. A hot and dry July slowed down the growth of the vines. Our terroirs had built up enough water reserves during winter to our vines to continue their slow and consistent ripening. The fine, sunny days of September, cool nights, a few welcome rain showers and excellent conditions during the harvest rounded off this idyllic vintage.

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 29/09 to 07/10

Aging

50% new oak, 50% one year old barrels for 18 months

Surface area

14.5 hectares

Blend

66% merlot, 21% cabernet franc, 13% cabernet sauvignon

Yields

36 hl/ha