

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 2016

The year began with unsettled weather in spring. Despite regular rainfall during this period, it didn't affect the flowering process. A nice hot and dry summer set in for 3 months. The vineyard flourish with these conditions and the berries built up concentration in the juices. Beginning of September, welcome rain brought moisture to the soils, the bunches and the leaves and reinvigorated the vineyard. A fine autumn then set in, allowing us to wait until early October before beginning a harvest completely free of stress and offering us an exceptional 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 06/10 to 20/10

Aging

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

Surface area

14.5 hectares

Blend

65% merlot, 20% cabernet franc, 15% cabernet sauvignon

Yields

36 hl/ha