

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

Since 2017, Arômes de Pavie is more than a Second Wine. It has its own plots that form a vineyard made up of a single terroir on the Saint-Emilion limestone plateau. Vinified by the same technical team as that of Château Pavie, the wine is more approachable than its elder and reflects its limestone facet, its finesse and its saline character.

Terroir

Dedicated plot located on the limestone plateau of Saint-Emilion, 85 metres above the level of the Dordogne: clay-limestone soil above the asteriated limestone.

Vintage 2017

Particularly mild weather during February and March favoured a very early bud-break in the vines. But at the end of April, a serious spell of frost put a stop to the fast vegetation growth of the vines. Around 40% of the Bordeaux vineyard was hit. Mostly planted on naturally protected terroirs, our vines were largely spared frost damage. High temperatures during May brought about an early and even flowering. A hot and dry summer followed which favoured the development of high quality grapes. The conditions for grape health were good, and we were able to look forward without fear to achieving the desired ripeness levels. The harvest began in fine weather, and grapes of pure, vibrant fruit character were brought in.

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 21/09 to 02/10

Aging

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

Surface area

13,5 hectares

Blend

65% merlot, 18% cabernet franc, 17% cabernet sauvignon

Yields

22 hl/ha