

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 2018

A mild, rainy winter was followed by a warm spring with alternating rain showers and sunshine. Vine shooting accelerated, and the crucial phases of the flowering and fruit set went smoothly. 4 months of exceptional weather then followed enabling a gradual, optimal ripening of the grapes. The early autumn weather was glorious and offered fully ripe grapes that were harvested in a stress-free atmosphere. All the conditions were met for the production of excellent quality grapes and a great 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 27/09 to 08/10

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

42 hl/ha