

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 2019

Heavy rainfall during the winter and spring helped our soils to build up great reserves of water, which ultimately turned out to be crucial. Indeed, after an early bud-break, owing to particularly mild winter and early spring temperatures, summer followed with drought conditions and scorching temperatures. Our vines coped well, and our grapes were able to ripen smoothly. In early September, cool and rainy weather conditions returned and enabled us to wait for the optimal moment to pick the grapes. Our grape suffered very good ripeness levels, particularly in the Cabernets, which were very pure and very elegant.

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

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

35 hl/ha