

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 2020

The year began with mild winter weather, which was followed by a spring with alternating spells of rain and quite high temperatures for the season, which brought an early vine vegetation growth. A hot, dry summer then set in, causing vine shooting to slow down. The water reserves built up from the winter rain enabled the vines to cope with the water stress and avoid any suffering. A fine Indian summer then followed with hot days and cool nights ensuring that the vineyard remained in excellent health. Late September we were able to pick the grapes at optimal ripeness in excellent conditions.

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

24/09 and 26/09.

Aging

70% new oak et 30% one year old barrels for 18 months.

Surface area

13.5 hectares

Blend

50% merlot, 50% cabernet franc.

Yields

35 hl/ha