

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 2021

The 2021 vintage began with a sunny month of March which brought about bud-break in very good conditions. It was during spring time that things got complicated with repeated cold snaps that continued into May. The weather during June and July was no kinder with spells of heavy rain. Summer finally set in with fine, dry weather, high temperatures and cool nights. These two months of more favourable weather conditions enabled the grapes to reach very good ripeness levels. The harvesting was decisive, and thanks to carrying out a stringent selection of the bunches we succeeded in preserving the fruit's best aromatic potential. Through making precise technical choices, being flexible in our wine-growing practices and our teams' perseverance, we achieved wines of very fine quality.

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 07/10 to 09/10.

Aging

50% new oak et 50% one year old barrels for 18 months.

Surface area

13.5 hectares

Blend

50% merlot, 50% cabernet franc.

Yields

35 hl/ha