

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 2022

It all began with a mild, dry winter, leading to early budbreak. A few well-controlled spring frosts were followed by a mild, wet spring free from pest pressure. The very favorable flowering took place in dry, warm conditions and very quickly. The vines, in excellent condition, then set their fruit, promising a very good harvest. It was during the summer that the character of this hot vintage was forged, with water stress and record droughts throughout the Bordeaux wine region. On our terroirs, we observed a resilient vineyard. Thanks to the care given at the right times, but also to long-term work in the soil and with the vines, the vines did not suffer too much from the heat. They yielded small, highly concentrated berries of great quality and beautiful balance.

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 22/09 to 24/09.

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

28 hl/ha