

CHÂTEAU PAVIE

SAINT-ÉMILION
1^{ER} GRAND CRU CLASSÉ "A"



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 2023

A rainy winter gave our soils a chance to regenerate after the hot, dry summer of 2022. Spring, marked by alternating rain and mild weather, promoted vigorous, harmonious vine growth and uniform flowering. Significant mildew pressure required extra vigilance in the vineyard to maintain satisfactory health conditions. Vineyard work proved essential: leaf-stripping aerates the vines, while thinning ensured the necessary sorting to guarantee the quality of the berries. An Indian summer that settled in at the end of August provided the ideal combination of strong sunshine, intense heat, and cool nights to complete ripening and concentration. Harvesting began in mid-September under optimal conditions, allowing us to harvest gradually. In the cellar, gentle extraction revealed remarkably pure juices with great brightness and beautiful aromatic intensity.

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 20/09 to 23/09.

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

33,97 hl/ha.

Owner : Gérard Perse

Technical Director : Laurent Lusseau

Cellar Master : Jean-Baptiste Pion

Vineyard Manager : Manuel Murillo