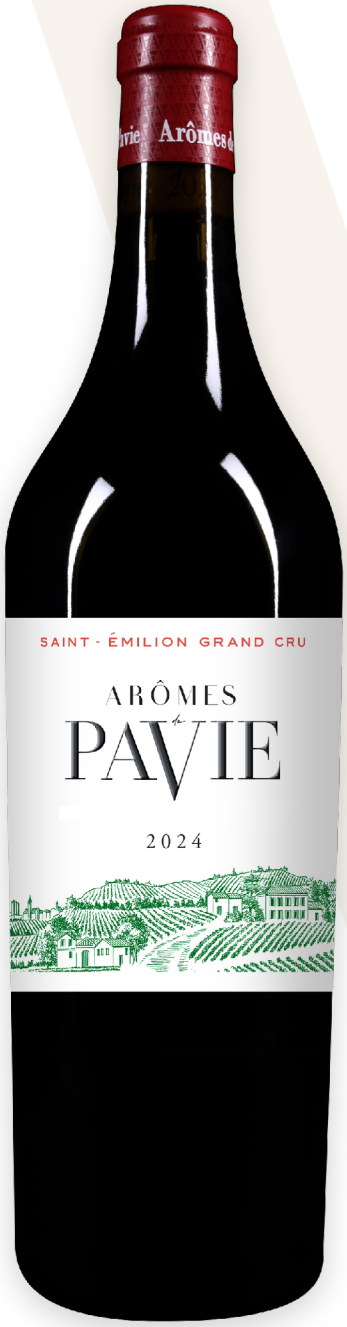
CHÂTEAU
PAVIE
SAINT-ÉMILION
1ER GRAND CRU CLASSÉ "A"



Owner : Famille Perse - Da Costa
Technical Director : Laurent Lusseau
Cellar Master : Jean-Baptiste Pion
Vineyard Manager : David Eymas

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 2024
After two years of drought, nature has 'made up for it': a mild, rainy winter has filled the water reserves in our clay-limestone soils and encouraged early budbreak.

Spring presents the main challenge: heavy rainfall in May and cool temperatures have increased the risk of mildew, requiring rigorous monitoring of the vineyard and precise interventions by our teams.

Summer brought a welcome breathing space with drier conditions and moderate temperatures, which encouraged the grapes to develop harmoniously. We then had to wait patiently to start the harvest at just the right moment, combining optimal grape ripeness with favourable weather 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
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.