

CHÂTEAU PAVIE

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



Since 1998, the Perse family, with the support of the same technical team, has attentively observed and monitored this magnificent vineyard site, so that the wines of Château Pavie fully express their terroirs in the purest, most natural way.

Terroir

Saint-Emilion limestone "plateau", located around 85 metres up from the Dordogne River: clay-limestone soil on top of limestone with marine fossils (2/3 of the vineyard).

Côte de Pavie, the "mid-hillside" land 55 metres up from the Dordogne River, facing South: a brown clay-limestone soil with a fine texture.

Terroir called "Pied de côte" composed of sandy, sandy-clay and sandy-gravelly soils.

Vintage 2000

The new millennium got off to a brilliant start with this vintage. Spring was pleasant, and the mild temperatures settled nerves despite high rainfall. A hot, dry, almost sweltering summer allowed the vines to reveal their potential and shake off the threat of fungal disease attacks resulting from the previous wet conditions. Ideal weather in September enhanced the quality of the vintage, producing grapes that had reached perfect ripeness and were showing very fine balances. This vintage never ceases to amaze us with each passing year

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.

Aging

100% new oak barrels 26 months.

Surface area

32 hectares.

Blend

70% merlot, 20% cabernet franc, 10% cabernet sauvignon.

Yields

31 hl/ha.

Owner : Gérard Perse

Technical Director : Laurent Lusseau

Cellar Master : Jean-Baptiste Pion

Vineyard Manager : Manuel Murillo