

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 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 2001

After a mild winter, a rainy July led to a late harvest. Temperate spring weather allowed the vines to bud smoothly; however, a rollercoaster summer followed with alternate periods of cold and heat and dry and rainy spells. These conditions required our vineyard teams to work twice as hard to make sure that a high quality crop was produced. The generosity of this vintage was down to the careful management of the ripeness in the Merlot and to the meticulous sorting that was performed at harvest. This great right bank vintage revealed complete wines with bright fruit character, freshness and a lovely tannic structure.

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

26/09 to 4/10.

Aging

100% new oak barrels for 18 months.

Surface area

32 hectares.

Blend

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

Yields

24 hl/ha.