

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 2002

It was a challenging year regarding climatology, with alternate moments that were unfavorable for the proper development of the vines and others more beneficials, which overall kept our technical teams on their toes during the growing season. Throughout the spring and summer, our precise interventions in the vineyard proved to be decisive in maintaining good sanitary conditions and helping the healthy growth of the grapes. Fortunately, the sun sets in during the month of September and October reassuring our team and allowing the berries to reach their best maturity. This Indian summer sublimates the vintage and offers us to harvest in good conditions. This vintage, which needed some time, reveals today the beauty of our terroirs.

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

22/09 to 8/10.

Aging

100% new oak barrels for 18 months.

Surface area

37 hectares.

Blend

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

Yields

25 hl/ha.