

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 2003

This vintage is remembered for its scorching summer and a heat-wave that lasted several weeks. Our king grape variety, Merlot, is vulnerable to extreme heat and was rescued on the one hand by water tables that had filled over the damp, rainy winter and on the other by our clay-limestone soils. The harvest proved successful, and though the grapes were small, they were very ripe. The vinification also went very smoothly, aided by high-performing sorting equipment and meticulous plot-by-plot fermentations. This 2003 vintage, which will also be remembered for its very early harvesting dates, offered us wines with great richness and depth. Over time, the coolness of our terroirs has come through well in the fresh character found in our wines.

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

16/09 to 26/09.

Aging

100% new oak barrels for 24 months.

Surface area

37 hectares.

Blend

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

Yields

25 hl/ha.