

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 2004

After a cold, very dry winter, which allowed the vines to come out of their dormant period at the right time, spring provided the right conditions for the vines to bud around the normal dates. This vintage, which began in cool conditions during the early phase of the cycle, was enhanced by wonderful September weather, which enabled the grapes to reach very good ripeness levels. All the conditions were met to produce a vintage of very high quality and amazing homogeneity. 2004 is a great classic and excels in its aromatic precision, freshness and the silky texture of its tannins.

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

04/10 to 15/10.

Aging

100% new oak barrels for 24 months.

Surface area

37 hectares.

Blend

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

Yields

34 hl/ha.