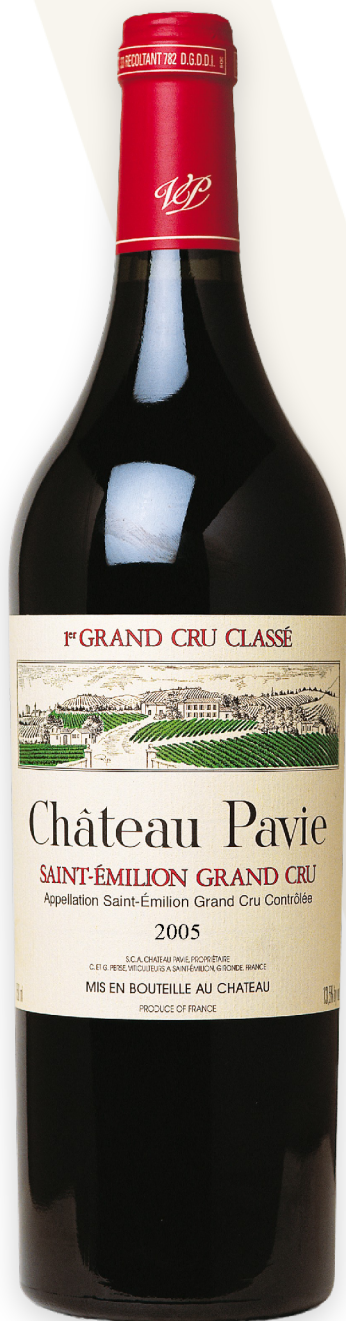


CHÂTEAU PAVIE

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 2005

The 2005 vintage is an immense vintage characterized by dry year throughout the growing season, with a fairly significant water deficit. Cool nights during the month of August allow to maintain a good level of acidity and the aromas are enhanced by the concentration. Merlots and Cabernets are harvested in great sanitary conditions during a nice Indian summer. This vintage, made to travel through times, offer us powerful, elegant wines, with a beautiful 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

23/09 to 03/10.

Aging

100% new oak barrels for 24 months.

Surface area

37 hectares.

Blend

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

Yields

28 hl/ha.