

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 2006

The 2006 vintage is a contrasted one, alternating very favorable periods to good viticulture and more complicated ones, particularly with a cool and fairly rainy month of August. Fortunately, a nice Indian summer sets in early September: the grapes benefit from a nice sunshine to blossom and refine their maturity. This cooler vintage guarantees excellent ageing potential and gives us wines that are proving to be magnificent today.

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

29/09 to 02/10.

Aging

85% new oak , 15% one year old barrel for 24 months.

Surface area

37 hectares.

Blend

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

Yields

28 hl/ha.