

CHÂTEAU PAVIE

SAINT-ÉMILION
1^{ER} GRAND CRU CLASSÉ "A"



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 2009

This was a remarkable vine cycle. It began with perfect weather and continued with pleasant conditions and high temperatures, tempered by cool nights, which preserved fruit character and aromatic quality in the grapes. After sunny weather throughout the summer and September, we looked forward to a very high quality vintage. The grapes were brought in at optimal ripeness and offered remarkable balance between ripe fruit, tannins, alcohol and acidity. It was this harmonious balance that ensured that 2009 would be a long-ageing vintage.

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

05/10 to 15/10.

Aging

80% new oak , 20% one year old barrel for 24 months.

Surface area

37 hectares.

Blend

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

Yields

28 hl/ha.

Owner : Gérard Perse

Technical Director : Laurent Lusseau

Cellar Master : Jean-Baptiste Pion

Vineyard Manager : Manuel Murillo