

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 2010

After a cold winter, the vine cycle began late but normally in early April. Typical Bordeaux weather arrived during spring with alternating sunshine and rain showers. Fine summer weather then set in with hot and sunny days with temperatures that never reached heatwave levels and cool nights, which helped the grapes to reach very good ripeness levels and maintain excellent conditions of health. The harvest was able to begin in very good conditions with the promise of a great vintage in the making.

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

20/09 to 30/09.

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