

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 2011

Summer arrived in early April with particularly high temperatures and very little rain. The flowering process and fruit set took place around three weeks ahead of a normal year. July and August were cool and rainy and, as a result, vine vegetation growth slowed down. Meticulous tending of the vines enabled us to cope with these weather conditions in which everything seemed to be happening in the wrong order. September then began with gloomy skies, but around the 15th of the month an idyllic phase set in which encouraged us to be patient and wait. The grapes were in good health, and so we were able to give the fruit enough time to reach optimal ripeness before beginning the harvest. In order to reveal all the qualities of this atypical and hugely promising vintage, careful monitoring of the vines and patience were essential.

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 18 months.

Surface area

37 hectares.

Blend

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

Yields

28 hl/ha.