

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 2012

A mild winter brought about an early budding of the vines. Very unsettled weather sets in during spring, followed by quite wet conditions in early summer, which led us to increasing our presence in the vineyard and very close monitoring of each vine. Fine, sunny weather settles at last during August and September. Thanks to hot, sunny days, healthy grapes reached good ripeness levels, allowing relatively late harvests to begin in excellent conditions. To celebrate the promotion to 1er Grand Cru Classé "A".

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

11/10 to 18/10.

Aging

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

Surface area

37 hectares.

Blend

60% merlot, 25% cabernet franc, 15% cabernet sauvignon.

Yields

28 hl/ha.