

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 2013

Unsettled weather conditions caused trickier budding and shooting of the vines than anticipated. Storms, rainy conditions and cold temperatures led to a late flowering. But the vines managed to adapt and produced small berries with solid skins and smaller than usual bunches. July and August were particularly hot and dry at last, enabling the grapes to develop in good conditions. Patience, vigilance and rigour were essential to achieve the best results in this technical 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

03/10 to 08/10.

Aging

80% new oak, 20% one year old barrel for 18 months.

Surface area

37 hectares.

Blend

65% merlot, 25% cabernet franc, 10% cabernet sauvignon.

Yields

26 hl/ha.

Owner : Gérard Perse

Technical Director : Laurent Lusseau

Cellar Master : Jean-Baptiste Pion

Vineyard Manager : Manuel Murillo