

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 2014

A complex spring and a cool summer which was low on sunshine. These were challenging weather conditions that marked the early part of this vintage. However, the vines stood up pretty well, and when an Indian summer set in during late August, everything fell nicely into place for the vines to develop beautifully. Hot, sunny weather alternating with cool nights, and then just enough rain showers allowed the vines to get their second wind and bring the grapes slowly to good levels of ripeness.

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 10/10.

Aging

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

Surface area

37 hectares.

Blend

60% merlot, 22% cabernet franc, 18% cabernet sauvignon.

Yields

34 hl/ha.