

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 2015

A glorious spring brought about a fast, even flowering and fruit set. A hot and dry July slowed down the growth of the vines. Our terroirs had built up enough water reserves during winter for our vines to continue their slow and consistent ripening. The fine, sunny days of September, cool nights, a few welcome rain showers and excellent conditions during the harvest rounded off this idyllic 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

06/10 to 14/10.

Aging

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

Surface area

37 hectares

Blend

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

Yields

36 hl/ha