

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 2016

The year began with unsettled weather in spring. Despite regular rainfall during this period, it didn't affect the flowering process. A nice hot and dry summer set in for 3 months. The vineyard flourish with these conditions and the berries built up concentration in the juices. Beginning of September, welcome rain brought moisture to the soils, the bunches and the leaves and reinvigorated the vineyard. A fine autumn then set in, allowing us to wait until early October before beginning a harvest completely free of stress and offering us an exceptional 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

10/10 to 20/10.

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

38 hl/ha

Owner : Gérard Perse

Technical Director : Laurent Lusseau

Cellar Master : Jean-Baptiste Pion

Vineyard Manager : Manuel Murillo