

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 2017

Particularly mild weather during February and March favoured a very early bud-break in the vines. But at the end of April, a serious spell of frost put a stop to the fast vegetation growth of the vines. Around 40% of the Bordeaux vineyard was hit. Mostly planted on naturally protected terroirs, our vines were largely spared frost damage. High temperatures during May brought about an early and even flowering. A hot and dry summer followed which favoured the development of high quality grapes. The conditions for grape health were good, and we were able to look forward without fear to achieving the desired ripeness levels. The harvest began in fine weather, and grapes of pure, vibrant fruit character were brought in.

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

25/09 to 03/10.

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

32 hl/ha