

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 2018

A mild, rainy winter was followed by a warm spring with alternating rain showers and sunshine. Vine shooting accelerated, and the crucial phases of the flowering and fruit set went smoothly. 4 months of exceptional weather then followed enabling a gradual, optimal ripening of the grapes. The early autumn weather was glorious and offered fully ripe grapes that were harvested in a stress-free atmosphere. All the conditions were met for the production of excellent quality grapes and a great 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

from 01/10 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

38 hl/ha