

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 2020

The year began with mild winter weather, which was followed by a spring with alternating spells of rain and quite high temperatures for the season, which brought an early vine vegetation growth. A hot, dry summer then set in, causing vine shooting to slow down. The water reserves built up from the winter rain enabled the vines to cope with the water stress and avoid any suffering. A fine Indian summer then followed with hot days and cool nights ensuring that the vineyard remained in excellent health. Late September we were able to pick the grapes at optimal ripeness in excellent conditions

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

21/09 to 30/09

Aging

75% new oak , 25% one year old barrel for 18 months

Surface area

37 hectares

Blend

50% merlot, 34% cabernet franc, 16% cabernet sauvignon

Yields

31 hl/ha

Owner : Gérard Perse

Technical Director : Laurent Lusseau

Cellar Master : Jean-Baptiste Pion

Vineyard Manager : Manuel Murillo