

CHÂTEAU PAVIE-DECESSE

Saint-Emilion Grand Cru Classé

Appellation
Saint-Emilion Grand Cru

Classification
Grand Cru Classé

Location
Sud-est du village de Saint-Emilion

Area under vine
3.65 hectares

Grape varieties
90% merlot, 10% de cabernet franc

Average age of the vines
43 years

Annual production
7800 bottles



Geological characteristics

The estate is located on the Saint-Emilion limestone plateau, approximately 85 meters above the Dordogne River. The soil is largely clay-limestone with an asteriated limestone subsoil.

Viticulture

Pruned to six spurs, green harvesting, with an initial leaf thinning on the eastern side of the vines on late June and a second in mid-August in the western side. Hand picking and hand sorting of grapes.

Vinification

Pavie-Decesse is fermented in 3 wooden temperature-controlled vats to keep different lots of wine separate in order to fine tune the final blend. The wine stays on the skins for 3 weeks. Malolactic fermentation in barrel.

Pavie-Decesse is fermented in new oak barrels for 18 to 24 months with racking every 3 months. Final blending takes place just before bottling, without fining or filtering.

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