

ESPRIT DE PAVIE

Bordeaux

Appellation
Bordeaux

Location
Clay and limestone hills

Grape varieties
70% merlot, 30% cabernet
franc

Annual production
174 000 bottles



Geological characteristics

Esprit de Pavie comes from a great diversity of terroirs situated on the south-facing slopes of the Dordogne valley, which can be characterized by three types of soil:

- Sandy-gravelly foothills
- Clay hillsides
- Clay-limestone plateau

Viticulture

The vines are worked with a minimum of chemical treatments. Green harvests are made, and a first leaf-thinning on the eastern side of the vines at the end of June is followed by a second thinning on the vines' western side towards mid-August.

Vinification

Alcoholic fermentation begins naturally in temperature-controlled tanks. After several weeks of vatting, malolactic fermentation is made in tank. The wines are aged during 15 months in barrels which have already been used once for Château Pavie and Château Monbousquet.

VIGNOBLES PERSE

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