

ARÔMES DE PAVIE

Appellation
Saint-Emilion Grand Cru

Location
South east of the town of
Saint-Emilion

Area under vine
37 hectares

Grape varieties
70% Merlot / 20% Cabernet
Franc / 10% Cabernet
Sauvignon

Annual production
30 000 bottles



Geological characteristics

Château Pavie has diverse terroirs:

- Terroir typical of the Saint-Emilion limestone plateau composed of clay-limestone soil on an asteriated limestone subsoil. Located at an altitude of approximately 85 meters above the Dordogne River.
- Terroir called « milieu de côte » (middle of the slope) located approximately 55 meters above the Dordogne and composed of very fine brown limestone.

Viticulture

Many plots have been re-planted. The vines are trained high to increase the leaf canopy. Pruned to six spurs for old vines and two for young ones, green harvesting leaf thinning, as well picking and sorting by hand.

Vinification

The way Château Pavie is fermented depends on the vintage. It is kept on the skins for three weeks in 20 temperature-controlled wooden vats. Malolactic fermentation in barrel and the wine is aged, depending on the vintages in 70% to 100% new oak, for 18 - 32 months.

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