

# Esprit de Pavie

Gérard Perse created Esprit de Pavie in 2008. Made from a blend sourced from the estates belonging to the family in Saint-Émilion and Castillon Côtes de Bordeaux, it is vinified by the Château Pavie technical team with passion, care and rigour.



## Terroir

Esprit de Pavie is made from a greatly diverse terroir situated on the southern facing slopes of the Dordogne river valley, which may be grouped into three categories:

- sandy-gravel foothills
- clayey slopes
- clay-limestone plateau

## Vintage 2012

A mild winter brought about an early budding of the vines. Very unsettled weather set in during spring, followed by quite wet conditions in early summer, which led us to increasing our presence in the vineyard and very close monitoring of each vine. Fine, sunny weather set in at last during August and September. Thanks to hot, sunny days, healthy grapes reached good ripeness levels allowing the harvest to begin in excellent conditions.

## Growing methods

Green harvesting, with a first leafthinning at the end of June to expose the grapes to the morning sun, and repeated in mid-August so the bunches may benefit from afternoon sunlight.

## Vinification

Alcoholic fermentation in temperature-controlled tanks. Malolactic fermentation in barrels.

## Harvest

from 08/10 to 18/10

## Aging

100% one year old barrels, for 15 months

## Surface area

37 hectares

## Blend

70% merlot, 30% cabernet franc

## Yields

20 000 boxes (14hl/ha)

## Tasting

"Fruit brightness with pleasant red fruits aromas, nice minerality, round mouth, beautiful length with great delicately.

Owner : Gérard Perse  
Technical Director : Laurent Lusseau  
Cellar Master : René Courmont  
Vineyard Manager : René Courmont