

# 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

## 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 02/10 to 10/10.

## Aging

100% one year old barrels, for 15 months

## Surface area

56 hectares

## Blend

65% merlot, 20% cabernet franc, 15% cabernet sauvignon

## Yields

28 hl/ha

Owner : Gérard Perse

Technical Director : Laurent Lusseau

Cellar Master : René Courmont

Vineyard Manager : René Courmont