

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 2014

A complex spring and a cool summer which was low on sunshine. These were challenging weather conditions that marked the early part of this vintage. However, the vines stood up pretty well, and when an Indian summer set in during late August, everything fell nicely into place for the vines to develop beautifully. Hot, sunny weather alternating with cool nights, and then just enough rain showers allowed the vines to get their second wind and bring the grapes slowly to good levels of ripeness.

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

Yields

28hl/ha

Owner : Gérard Perse

Technical Director : Laurent Lusseau

Cellar Master : René Courmont

Vineyard Manager : René Courmont