

# 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 2015

A glorious spring brought about a fast, even flowering and fruit set. A hot and dry July slowed down the growth of the vines. Our terroirs had built up enough water reserves during winter to our vines to continue their slow and consistent ripening. The fine, sunny days of September, cool nights, a few welcome rain showers and excellent conditions during the harvest rounded off this idyllic vintage.

## 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 28/09 to 09/10.

## Aging

100% one year old barrels for 15 months

## Surface area

56 hectares

## Blend

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

## Yields

37hl/ha

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