

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 2016

The year began with unsettled weather in spring. Despite regular rainfall during this period, it didn't affect the flowering process. A nice hot and dry summer set in for 3 months. The vineyard flourish with these conditions and the berries built up concentration in the juices. Beginning of September, welcome rain brought moisture to the soils, the bunches and the leaves and reinvigorated the vineyard. A fine autumn then set in, allowing us to wait until early October before beginning a harvest completely free of stress and offering us an exceptional 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 07/10 to 15/10

Aging

100% one year old barrels, for 15 months

Surface area

56 hectares

Blend

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

Yields

39hl/ha

Tasting

"Extremely aromatic with kir, cherries and flowers. Medium to full body, firm and silky tannins." 91/100 - James Suckling

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