

Esprit de Pavie

G rard Perse created Esprit de Pavie in 2008. Made from a blend sourced from the estates belonging to the family in Saint- milion and Castillon C tes de Bordeaux, it is vinified by the Ch teau 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 2018

A mild, rainy winter was followed by a warm spring with alternating rain showers and sunshine. Vine shooting accelerated, and the crucial phases of the flowering and fruit set went smoothly. 4 months of exceptional weather then followed enabling a gradual, optimal ripening of the grapes. The early autumn weather was glorious and offered fully ripe grapes that were harvested in a stress-free atmosphere. All the conditions were met for the production of excellent quality grapes and a great 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 01/10 to 06/10

Aging

100% one year old barrels, for 15 months

Surface area

56 hectares

Blend

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

Yields

48 hl/ha

Tasting

"A savory and juicy red with berry, light coffee, cedar and chocolate undertones that follow through to a medium body with juicy fruit and a chewy, fruity finish. Savory at the end." 92/100 - James Suckling



Owner : G rard Perse
Technical Director : Laurent Lusseau
Cellar Master : Ren  Courmont
Vineyard Manager : Ren  Courmont