

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 2019

Heavy rainfall during the winter and spring helped our soils to build up great reserves of water, which ultimately turned out to be crucial. Indeed, after an early bud-break, owing to particularly mild winter and early spring temperatures, summer followed with drought conditions and scorching temperatures. Our vines coped well, and our grapes were able to ripen smoothly. In early September, cool and rainy weather conditions returned and enabled us to wait for the optimal moment to pick the grapes. Our grapes offered very good ripeness levels, particularly in the Cabernets, which were very pure and very elegant.

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 08/10

Aging

30% in one year old barrels, 70% in tanks, for 15 months.

Surface area

56 hectares

Blend

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

Yields

38 hl/ha

Owner : Gérard Perse

Technical Director : Laurent Lusseau

Cellar Master : René Courmont

Vineyard Manager : René Courmont