

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 2020

The year began with mild winter weather, which was followed by a spring with alternating spells of rain and quite high temperatures for the season, which brought an early vine vegetation growth. A hot, dry summer then set in, causing vine shooting to slow down. The water reserves built up from the winter rain enabled the vines to cope with the water stress and avoid any suffering. A fine Indian summer then followed with hot days and cool nights ensuring that the vineyard remained in excellent health. Late September we were able to pick the grapes at optimal ripeness in excellent conditions.

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 22/09 to 30/09.

Aging

in tanks for 15 months.

Surface area

45 hectares.

Blend

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

Yields

36 hl/ha.

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