

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 2021

The 2021 vintage began with a sunny month of March which brought about bud-break in very good conditions. It was during spring time that things got complicated with repeated cold snaps that continued into May. The weather during June and July was no kinder with spells of heavy rain. Summer finally set in with fine, dry weather, high temperatures and cool nights. These two months of more favourable weather conditions enabled the grapes to reach very good ripeness levels. The harvesting was decisive, and thanks to carrying out a stringent selection of the bunches we succeeded in preserving the fruit's best aromatic potential. Through making precise technical choices, being flexible in our wine-growing practices and our teams' perseverance, we achieved wines of very fine quality.

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 04/10 to 08/10

Aging

in tanks for 15 months.

Surface area

40 hectares.

Blend

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

Yields

18 hl/ha.

Owner : Gérard Perse

Technical Director : Laurent Lusseau

Cellar Master : René Courmont

Vineyard Manager : René Courmont