

# 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 2023

A rainy winter gave our soils a chance to regenerate after the hot, dry summer of 2022. Spring, marked by alternating rain and mild weather, promoted vigorous, harmonious vine growth and uniform flowering. Significant mildew pressure required extra vigilance in the vineyard to maintain satisfactory health conditions. Vineyard work proved essential: leaf-stripping aerates the vines, while thinning ensured the necessary sorting to guarantee the quality of the berries. An Indian summer that settled in at the end of August provided the ideal combination of strong sunshine, intense heat, and cool nights to complete ripening and concentration. Harvesting began in mid-September under optimal conditions, allowing us to harvest gradually. In the cellar, gentle extraction revealed remarkably pure juices with great brightness and beautiful aromatic intensity.

## 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 20/09 to 29/09.

## Aging

in tanks for 15 months.

## Surface area

37 hectares.

## Blend

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

## Yields

40 hl/ha.

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