

# CHÂTEAU PAVIE

*Appellation*  
Saint-Emilion Grand Cru

*Classification*  
1er Grand Cru Classé « A »

*Location*  
South east of the town of  
Saint-Emilion

*Area under vine*  
37 hectares

*Grape varieties*  
65% Merlot / 25% Cabernet  
Franc / 10% Cabernet  
Sauvignon

*Average age of the vines*  
43 years

*Annual production*  
70 000 bottles



## *Geological characteristics*

Château Pavie has diverse terroirs:

- Terroir typical of the Saint-Emilion limestone plateau composed of clay-limestone soil on an asteriated limestone subsoil. Located at an altitude of approximately 85 meters above the Dordogne River.
- Terroir called « milieu de côte » (middle of the slope) located approximately 55 meters above the Dordogne and composed of very fine brown limestone.

## *Viticulture*

Many plots have been re-planted. The vines are trained high to increase the leaf canopy. Pruned to six spurs for old vines and two for young ones, green harvesting leaf thinning, as well picking and sorting by hand.

## *Vinification*

The way Château Pavie is fermented depends on the vintage. It is kept on the skins for three weeks in 20 temperature-controlled wooden vats. Malolactic fermentation in barrel and the wine is aged, depending on the vintages in 70% to 100% new oak, for 18 - 32 months.

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