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.

Owner: Gérard Perse
Technical director : Laurent Lusseau
Cellar master : René Courmont
Culture manager: René Courmont

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

2017 Vintage

Particularly mild weather during February and March favoured a very early bud-break in the vines. But at the end of April, a serious spell of frost put a stop to the fast vegetation growth of the vines. Around 40% of the Bordeaux vineyard was hit including part of Castillon vineyards for Esprit de Pavie. At the cost of substantial work in the vines and stringent sorting of the grapes, we maintained our vineyards in healthy conditions and we were able to look forward without fear to achieving the desired ripeness levels. The harvest began in fine weather. The yields were lower, but grapes of pure, vibrant fruit character were harvested.

- **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.
- **Vinifications** : Alcoholic fermentation in temperature-controlled tanks. Malolactic fermentation in barrels.

- **Harvest** : from 21/09 to 29/09
- **Ageing** : 100% one year old barrels, for 15 months
- **Surface area** : 56 hectares
- **Blend** : 65% merlot, 20% cabernet franc, 15% cabernet sauvignon
- **Yields** : 18 hl/ha

Tasting note:

"The 2017 Esprit de Pavie is a terrific entry-level wine from the Perse family. Succulent cherry and plum fruit is pushed forward in a juicy, plump red that incorporates fruit from various Perse properties. - Antonio Galloni