

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

2018 Vintage

A mild, rainy winter was followed by a warm spring with alternating rain showers and sunshine. Vine shooting accelerated, and the crucial phases of the flowering and fruit set went smoothly. 4 months of exceptional weather then followed enabling a gradual, optimal ripening of the grapes. The early autumn weather was glorious and offered fully ripe grapes that were harvested in a stress-free atmosphere. All the conditions were met for the production of excellent quality grapes and a great vintage.

- **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 01/10 to 06/10
- **Ageing :** 100% one year old barrels, for 15 months
- **Surface area :** 56 hectares
- **Blend :** 65% merlot, 20% cabernet franc, 15% cabernet sauvignon
- **Yields :** 48 hl/ha

Tasting note:

"A savory and juicy red with berry, light coffee, cedar and chocolate undertones that follow through to a medium body with juicy fruit and a chewy, fruity finish. Savory at the end." 92/100 - James Suckling

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

