



## AROMES DE PAVIE 2010

### ST EMILION GRAND CRU - 2EME VIN

- CONSULTANT WINEMAKER : Michel ROLLAND -

#### OVERVIEW

The ancient Pavie vineyard -vines were already planted here in the 4th century- occupies a central place in the southern district of Saint-Emilion. Now at the summit of the Saint-Emilion hierarchy, Château Pavie was promoted to the rank of Premier Grand Cru Classé "A" in the latest classification of Saint-Emilion's wines in September 2012. Although great, Gérard Perse believed Pavie could always do better; it was this immense potential which he sought to bring out when he purchased the estate in 1998. After a life in the supermarket business, at 44 years of age Gérard Perse decided to satisfy his passion for vines and wine. Gradually, he sold his super- and hypermarket holdings and began acquiring top Bordeaux vineyards like Château Pavie. As at Monbousquet in 1993, Gérard Perse's arrival at Pavie in 1998 signaled the start of an advanced level of winemaking which has been acclaimed by amateurs and professionals everywhere.

#### VINEYARD

**Soil:** Clay-limestone plateau on top of chalk with marine fossils and mid-hillside composed of a brown clay-limestone soil with a fine texture.

**Surface:** 37 hectares.

**Average age of the vineyard:** 10 years.

**Grape varieties:** 70% Merlot / 20% Cabernet Franc / 10% Cabernet Sauvignon.

#### VINIFICATION

Manual harvesting. Vinification in thermoregulated wooden tanks. Vatting for 3 weeks. Malolactic fermentation in barrels. Ageing for 18 to 24 months in second-fill barrels.

#### WINE TASTING

Nice intense ruby-red colour. This wine reveals fresh aromas of ripe black fruits. The whole is enveloped in pleasant smoky notes. Thin tannins. A complex and elegant wine.

#### MATCHING FOOD AND WINE

Serve at 17-18°C with stuffed veal roast, filet of duck breast and Foie Gras sauce, or with tagliatelles and morels. This wine will be perfect with red wine poached pear or blueberry tart.

#### AGEING POTENTIAL

From 5 to 10 years.



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