Château Pavie 2010

CSPC# 834373	750mlx6 14.2% alc./vol.
CJF C# 034373	
Grape Variety	70% Merlot, 20% Cabernet Franc, 10% Cabernet Sauvignon
Appellation	St. Emilion
Classification	1 st Grand Cru Classé
Website	http://www.vignoblesperse.com/fr/
General Info	The slopes of Chateau Pavie and Ausone were first planted by the ancient Romans in
	the fourth century. However, Chateau Pavie did not become famous as a Bordeaux
	wine producer until almost two thousand years later. Chateau Pavie was definitely famous by the mid-19th century. At the time, the Robert Parker of the day was the
	Bordeaux bible published by Cocks and Féret's "Bordeaux et ses vins" written in 1850,
	the first edition was already high on the wines from Pavie as they named it one of the
	First classed growths in St. Emilion.
	A portion of Chateau Pavie was sold off in 1885 to the well known, Bordeaux wine
	negociant Ferdinand Bouffard. It was Bouffard's desire to increase the size of the
	vineyards. In time, he managed to put together a 50-hectare vineyard with an annual
	production that ranged from 12,500 to 15,000 cases per year. That made Chateau
	Pavie one of the largest estates in the Right Bank!
	By the late 1800's, Pavie and Pavie Decesse were fully separate estates. Close to the
	same time, the Macquin family was also busy purchasing parcels of Bordeaux
	vineyards too. Those purchases led to the creation of Chateau Pavie Macquin. Jumping ahead to the next century and the start of the First World War, Ferdinand
	Bouffard sold Chateau Pavie to Albert Porte who eventually sold to the Valette family.
	The Valette's were well known Bordeaux wine négociants from Paris. If the name
	sounds familiar, that's because Christine Valette is the owner of Chateau Troplong
	Mondot. Chateau Pavie was classified as Premier Grand Cru Classé "B" while under
	the Valette family's management in 1954. That changed in 2012 with the new
	Classification of St. Emilion as Chateau Pavie was elevated to Premier Grand Cru
	Classé A!
	In 1998, Gerard Perse, who already owned Chateau Monbousquet purchased
	Chateau Pavie. Chateau Pavie experienced a rebirth thanks to the drive and the spare
	no expense attitude of Perse. In 2002 Gerard Perse expanded the vineyards of Chateau Pavie by 2.5 hectares when the vines of Chateau La Clusiere vines were
	incorporated into Chateau Pavie.
	This was allowed to take place because of the similarity of terroirs which led the
	INAO. In 2002 to authorize the integration (or, perhaps the reintegration) of Chateau
	La Clusiere into the vineyard of Pavie. At the same time, a small part of the Pavie
	Decesse vineyards were also merged into Château Pavie. This reduced Pavie
	Decesse's area from 9.5 hectares to its current 3.5-hectare size, while increasing the
	vineyards of Chateau Pavie.
Winemaker	Michel Rolland as their consultant
Vintage	The 2010 vintage was marked by two important features in terms of climate: as in 2005, it was very dry (the same overall rainfall, but different distribution), the
	variation in temperature (between day and night) was around 15°C throughout the
	summer. Temperatures during July, August and September were constant and close
	to the seasonal averages. This meant that ripening was relatively slow, commencing
	around 14 July at Faugères, which is around the mean for the past five years. The
	main characteristic of this year's weather was the absence of very hot temperatures
	and the coolness at night, particularly in August. The water deficit, particularly during
	the late season, was the main reason behind this vintage's low average yield of 28
	hl/ha. The water balance was similar to the levels recorded in 2005 and lower than in
	2009. The vintage benefitted from a very low level of phytosanitary pressure thanks
	to the perfect weather conditions throughout the year.





- Vineyards The 42-hectare St. Emilion vineyard of Chateau Pavie is truly three unique and different terroirs. Each also has its own microclimate and soils corresponding to the Saint Emilion limestone "plateau", located around 85 metres up from the Dordogne, and composed of clay-limestone soil on top of chalk with marine fossils. Soils corresponding to the "mid-hillside" land 55 metres up from the Dordogne, composed of a brown clay-limestone soil with a fine texture. Many parcels of land have been replanted and the vine-training system raised to increase the leaf surface. The terroir of Pavie does not promote early-ripening. In fact, Chateau Pavie is often one of the last St. Emilion estates to finish harvesting. Pruning down to 6 buds for the old vines and to 2 buds for the young vines. Thinning, leaf-stripping, grapes picked and sorted by hand. Gerard Perse replanted much of the Chateau Pavie vineyards in 1998. Today, the vineyard is planted to 60% Merlot, 30% Cabernet Franc and 10% Cabernet Sauvignon. Harvest between October 12 and October 19 Vinification/ After harvesting sorted in the vineyards and again using optical sorting, the whole Maturation berries are moved by conveyor belt to oak tanks for crushing by gravity. The wine is vinified in 20, temperature controlled, wood vats. Pre-fermentation cold maceration lasts for nine days at 8 degrees Celsius. This is followed by a 36-day maceration. Malolactic fermentation takes place in barrel. The wine of Chateau Pavie is aged in 80% new, French oak barrels for 18 to months. The amount of new oak and time in
- the barrel will vary, depending on the characteristics of each Bordeaux vintage. **Tasting Notes** Chateau Pavie's large production has made it more easily available than many other red Bordeaux. It is one of the best-known St. Emilions, vinified in a slightly lighter, more elegant style. With moderate red currant fruit in the nose, plus earth and spice, it can be peppery, spicy, or even leafy with hints of red cherries. Like other wineries in the côtes of St. Emilion, Chateau Pavie makes firm wines that are restrained and austere when young. The occasionally severe tannins mature with age into a fine sinewy structure. The better vintages are deep, intense, and concentrated. They mature 7-20 years after the vintage.
- Serve with Chateau Pavie is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. Chateau Pavie is best paired with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dishes.

Production 7,083 cases made. Cellaring Drink 2025-2050

Scores/Awards 98 points - James Molesworth, Wine Spectator - Web Only 2017 97 points - James Molesworth, Wine Spectator - Web Only 2015 94-97 points - James Molesworth, Wine Spectator - Web Only 2011 100 points - Lisa Perrotti-Brown, Wine Advocate - March 2020 100 points - Robert Parker, Wine Advocate #220 - August 2015 98+ points - Robert Parker, Wine Advocate #205 - February 2013 95-98+ points - Robert Parker, Wine Advocate #194 - May 2011 95 points - Neal Martin, Wine Journal - January 2014 93-96 points - Neal Martin, Wine Journal - May 2011 98 points - James Suckling, JamesSuckling.com - November 2017 **96-97 points** - James Suckling, JamesSuckling.com - April 2011 91-93 points - Roger Voss, Wine Enthusiast - June 2011 15.5++ points - Jancis Robinson, JancisRobinson.com - January 2020 18 points - Jancis Robinson, JancisRobinson.com - January 2014 **17 points** - Jancis Robinson, JancisRobinson.com - April 2011 18 points - James Lawther, Decanter.com - April 2011 97 points - Jeff Leve, thewinecellarinsider.com - September 2018 97 points - Jeff Leve, thewinecellarinsider.com - May 2013 **96 points** - Jeff Leve, thewinecellarinsider.com - July 2011 **16 points** - Farr Vintner - April 2011 88-91 points - Derek Smedley, MW - April 2011 94 points - Neal Martin, Vinous - July 2018 100 points - Jeb Dunnuck MW - February 2017

Reviews

"A brick house, still rather tight, with loads of apple wood and juniper flavors holding the core of red currant, blackberry and bitter plum fruit in check. Offers ample grip through the finish, with a mouthwatering chalk, graphite, and tobacco spine. A huge wine that hasn't budged and probably won't for some time. --Non-blind Pavie vertical (March 2017). Best from 2025 through 2050. 7,083 cases made." - JM, Wine Spectator

"An immense wine, with tiers of roasted fig, boysenberry confiture, warm plum sauce, Black Forest cake and raspberry ganache that flow authoritatively, while a terrific graphite underpinning provides support. The explosive finish is framed by roasted apple wood and licorice snap notes. Shows terrific muscle, but the purity and minerality is there as well. Needs time. Best from 2020 through 2040. 7,083 cases made." - JM, Wine Spectator

"This is really gorgeous, with a flamboyant display of spice, warm linzer torte, blueberry and plum confiture aromas giving way to fleshy dark fruit and anise notes. Never overly weighty, with great cut and purity on the finish thanks to a super strong graphite note. Shows power, precision, and drive. Score range: 94-97" - JM, Wine Spectator

"Deep garnet in color, the 2010 Pavie delivers tantalizing suggestions of candied violets, star anise and tapenade over a core of prunes, blueberry compote, Morello cherries and fruitcake with touches of underbrush and bouquet garni. Full-bodied, rich and exotically opulent, the palate has a rock-solid texture of velvety tannins and bold freshness supporting the generous palate of black and blue berry preserves, finishing long and fragrant." - LPB, Wine Advocate

"What fun, excitement, and joy it will be to compare the four perfect wines Perse has made in 2005, 2009, 2010 and, of course, the 2000, in 25 or so years. This wine is truly profound Bordeaux. Everything is in place – remarkable concentration and a beautiful nose of cedar and ripe blackcurrant and blackberry with some kirsch and spice box in the background. Lavishly rich, with slightly more structure and delineation than the more Rabelaisian 2009, this wine does show some serious tannins in the finish and comes across as incredibly youthful. Of course, it's five years old, but it tastes more like a just-bottled barrel sample than a 2010. In any event, this wine is set for a long, long life and should be forgotten for at least another decade. Consume it over the following 75 or more years."

- RP, Wine Advocate

"Painfully powerful, backward, and super-concentrated, this 2010 is a blend of 70% Merlot, 20% Cabernet Franc and 10% Cabernet Sauvignon cropped at 26 hectoliters per hectare. The harvest, as usual, was late by the standards of the appellation, occurring between October 12 and October 19. The alcohols are surprisingly modest by 2010 standards, 14.2%. As usual, this is one of the top wines of the vintage, but it needs a good decade of cellaring. It is much more backward and restrained than the 2009 was at the same stage and seems even more tannic and structured than the 2005. It is a monumental wine for true connoisseurs who have the patience and discipline to cellar it for a good decade. Anticipated maturity: 2025-2060+. This great terroir dominates the Cote Pavie, which is a combination of decomposed limestone and more gravelly soils at the bottom of the slope. Kudos to proprietors Chantal and Gerard Perse for continuing to push the envelope of quality and ignoring their jealous critics."

- RP, Wine Advocate

"Along with several other Medoc first growths as well as Ausone in St.-Emilion and possibly Petrus and Lafleur in Pomerol, few estates have such a record for consistent quality as Gerard Perse's Chateau Pavie. Made from a classic blend of 70% Merlot, 20% Cabernet Franc and 10% Cabernet Sauvignon, the 2010 was cropped at a ridiculously low 26 hectoliters per hectare, and the harvest occurred between October 12 and 19. Surprisingly, the alcohol is only 14.2% which is actually less than the 2008 and 2009. Since Perse acquired this estate in 1998, most Pavie's have possessed off the charts richness and the 2010 is no different. It also reveals an opaque purple color, abundant notes of roasted coffee, blackberries, cassis, full-bodied power and sensational density, texture, and length. There is also a boatload of tannin, so do not expect this 2010 to provide near-term consumption. Somewhat reminiscent of the 2005 in its freshness, precision, and intensity, it requires 7-10 years of cellaring and should keep for 3-4 decades thereafter. I had this wine on four separate occasions and would rank it slightly



Reviews behind the 2000, 2005 and 2009." - RP, Wine Advocate

> "Tasted blind at the Southwold Bordeaux 2010 tasting. The Chateau Pavie 2010 has a powerful but elegant bouquet with scents of black currant, iodine and seaweed. It is tightly coiled at first but unwinds with aeration and there is just a touch of volatility creeping in - though nothing to furrow your brow. The palate is medium bodied with grippy tannins, chewy in the mouth with slightly lower acidity than its peers. Sulky towards the finish - this just feels a little ostentatious compared to its peers, but it is very focused and possesses the substance to age with style. This is a long-term Pavie from Gerard Perse. Tasted January 2014." - NM, Wine Journal

"The Chateau Pavie 2010 is a blend of 70% Merlot, 20% Cabernet Franc and 10% Cabernet Sauvignon, cropped at 28hl/ha. There is just a slight touch of over-ripeness on the fig tinged nose. Again, it is very dense and opulent. The palate is incredibly powerful with mouth-coating dry tannins, good acidity and attractive purity coming through on the finish. Very difficult to taste now, perhaps due to the late malolactic's, an impenetrable Pavie that will demand serious ageing. Drink 2022- Tasted March 2011." - NM, Wine Journal

"Amazing aromas of blackberries and chocolate. Then dried herbs and sweet tobacco. Wonderful. Full body, with a wonderful density and richness. It goes on for minutes. Tannic and structure but incredible. Very savory. This needs at least 10 years. Superb. This is not quite as complex as 2005 or as harmonious, but it is super quality. Yes."

- JS, JamesSuckling.com

"Very powerful. It sneaks up on you. It doesn't show its strength at first but then takes off with excellent ripe fruit, spices, chocolate and nuts. So long and exciting. I prefer the style to the 2009 by a hair" - JS, JamesSuckling.com

"91-93 This feels very juicy, the fruit almost over-ripe. There is a generous new world feel to it, very opulent, super-rich. Open black plum and damson fruits push through the dark, perfumed tannins." - RV, Wine Enthusiast

"Lustrous deep crimson. Some invigorating freshness on the nose. Thick and very ripe fruit that is pleasing and impressive until the very drying end that is like licking gravel. Food definitely needed! Rather severe for any wine and very severe for a St-Émilion."

- JR, JancisRobinson.com

"Blackish crimson. Juicy and clean and fresh. A little lacking in sheer density but there is great purity. And apparent longevity. Lots of mineral character. Great balance and potential. Dry appetising finish. Masses of ripe tannin. Long. Proper!"

- JR, JancisRobinson.com

"Very dark crimson. Much more lift and savour than its stablemates. Much more obvious fruit than the rest of the Perse stable so it can stand up to all that late picking and structure that bit more, though I'd love to know how it would have tasted if picked a week or two earlier. Still pretty demanding in terms of all those painfully dry minerals on the finish. But it has been miraculously sculpted so that it has a certain smoothness on the mid palate, even if it dries out terribly on the end. Strictly for modernists, with a hint of dark chocolate powder. Very much a long-distance runner."

- JR, JancisRobinson.com

"Bound to court controversy again this year. Some will love it, others hate it. Aromatically pitched closer to the Mediterranean with raisined fruit notes. Rich, thick fruit on the palate. Bold and full but keen acidity for balance. Huge, tight muscular frame. Built for the long haul. Drink 2022-2045." - JL, Decanter.com

"Tight and holding much of what it has in reserve at the moment, the wine requires 3-4 hours of air, and lots of swirling before you start finding the licorice, smoke, crushed rick, flower and plummy notes. Rich and palate-

staining, there is a lot going on here, if you can wait at least another decade." - JL, thewinecellarinsider.com

"Inky in color, the wine is stuffed with layers of ripe, sweet, dense, mouth coating dark berries and lush textures that delivers layers of fruit. The wine ends with a long, pure, intense, licorice, dark berry, chocolate, blackberry, and boysenberry finish. Lay this down for at least a decade." - JL, thewinecellarinsider.com

"2010 Pavie from a blend of 70% Merlot, 20% Cabernet Franc and 10% Cabernet Sauvignon, the wine is deep in color. With aromas of fresh plums, licorice, crushed stone, flowers, pepper, and earthy scents, this is a Pavie with a refined character. In fact, the level of alcohol is low for recent vintages of St. Emilion and Pavie. In 2010, it reached 14.2%, which is lower than every recent vintage of Pavie. 2010 is not produced in a big, ripe style. With structure and refinement, this is a balanced wine with complexity. It is not as upfront and showy as 2009, 2005, 2003, or 2000 and that will make some people happy and will not please others. Like they say, you can't make everyone happy all the time. 95-97 Pts During the tasting, Gerard Perse ranked his favorite vintages of Pavie. 2010, 2009, 2005 and 2000 are in the order Perse ranks them. That's interesting as for me, from those 4 vintages, I am the exact reverse order."

- JL, thewinecellarinsider.com

"Bordeaux's most controversial wine. Over-priced, over-oaked, over-concentrated "jam juice" according to some and one of the world's greatest wines say others. Some British critics have criticised the Port-like aspects of some recent vintages, but Robert Parker, James Suckling and Michel Bettane are big fans. Gérard Perse has created a modern winery in one of Saint Emilion's greatest terroirs and, with very low yields, is creating wines of enormous concentration and power. Completely different from the Pavie's of old (but so is the price). Recent vintages (since 1998) have delivered wines that those looking for traditional Saint Emilion should avoid but those who are impressed by extraordinary levels of intensity are sure to be impressed by. This is completely black with thick "legs" that refuse to move from the sides of the glass. Totally viscous, oily, and super-concentrated. Confected and very jammy. None of us actually liked this or can see how it will develop any sophistication, but clearly some people will love it and give it huge scores. Reminds us of Jordan - the "glamour model" not the country." - Farr Vintners

"The samples varied with some apparently still in malolactic. The best had sweet black and red fruits on the nose and palate with behind the blackcurrant and red cherry rather firm aggressive tannins. Some fruit comes through towards the back but grippy tannins and acidity take over leaving the back palate quite mean and dry." - Derek Smedley MW

"The 2010 Pavie is a vintage that I have not encountered since just after bottling. It is very deep in colour, offering intense aromas of blackberry, graphite, and cassis on the nose that, like the 2000, is very Pavie. There is something a bit more tertiary about the 2010, a little less polished perhaps. The palate has a huge structure, a behemoth with firm tannin, dense black fruit, all redeemed by fine tension that is threaded from start to finish. As I remarked when I tasted the 2010 from barrel, it is a long-term wine that will require 15 to 20 years in bottle. I have no reason to change that view. Tasted at Berry Brothers & Rudd Pavie dinner. 2025 – 2060" - NM, Vinous

"The 2010 Château Pavie is straight-up magical, and while it matches the 2000, 2005, 2009, and 2015, it has a style all its own. (It's probably most similar to the 2005, yet even more tannic and backward.) Checking in as blend of 70% Merlot, 20% Cabernet Franc, and the rest Cabernet Sauvignon from tiny yields of 26 hectoliters per hectare, it's still ruby/plum-colored and has a powerful, inward bouquet of blackcurrants, smoked earth, graphite, chocolate, and white truffle. Deep, powerful, and massive on the palate, yet also incredibly delineated and focused, it's shed just a touch of the baby fat it had in its youth and still needs another 4-5 years to hit prime time. Given its depth of fruit, flawless balance, and both purity and freshness, it's going to be a 75- to 100-year wine."

- Jeb Dunnuck

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