

Château Pavie 2022

CSPC# 831605

750mlx3

14.47% alc./vol.

Grape Variety

52% Merlot, 30% Cabernet Franc, 18% Cabernet Sauvignon.

Appellation

St. Emilion

Classification

1st Grand Cru Classé A

Website

<http://www.vignoblesperse.com/fr/>

Analysis

pH: 3.67

Sustainability

The vineyard is farmed using sustainable vineyard management techniques, with a focus on low yields. Some 70% of the vineyard is currently farmed using organic methods, although it's the estate's ultimate goal to become 100% organic.

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 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 Chateau 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 is their consultant

Vintage

A mild winter advanced early budburst, followed by hot, dry weather, resulting in significant water stress, while limiting the risk of disease. Because most of the vines were planted on hillsides with clay soils, they were able to draw on their water reserves and withstand these extreme conditions. Warm but punctuated by two rainy spells, September was ideal for fine-tuning ripeness until the harvest.

Bottle

2022, an anniversary vintage. For my family, my team, and myself, this new vintage shines with a special brilliance. 2022 is indeed the year of a triple celebration. That of my 30th harvest at Chateau Monbousquet, where I took my first steps as a winemaker in 1993 - and for Chateau Pavie, both that of my 25th harvest and the 10th anniversary of its achievement as a Premier Grand Cru Classé "A". A position confirmed in 2022 for Chateau Pavie, which joins now the contiguous terroirs of Pavie Decesse and Bellevue Mondotte. And because we also taste wine with our eyes, our 25th vintage of Chateau Pavie will be presented in a unique bottle, engraved in black and gold. Like a gift.



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
Vineyards	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	The 2022 Pavie was picked from 19 September to 1 October at 31hL/ha.
Vinification/ Maturation	For the vinification of Chateau Pavie, after harvesting sorted in the vineyards and again using optical sorting, the whole 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 barrels. The wine of Chateau Pavie is aged in 50% new, 50% 1-yr old, 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	For this emblematic vintage, carrying so many memories, emotions, and milestones, the weather has been a pleasant accomplice: a never-ending summer and a dream harvest have allowed us to pick small, concentrated berries of high quality and beautiful balance. In the winery, vibrant juices with the taste of ripe, fresh fruit promise us a historic vintage.
Serve with	meat dishes, veal, pork, beef, lamb, duck, game, chicken, roasted, braised, stewed, and grilled dishes.
Production	Approx. 12,000 cases made annually.
Cellaring	Drink 2098-2055
Scores/Awards	96 points - James Molesworth, Wine Spectator - May 2025 95 points - James Suckling, JamesSuckling.com - January 2025 18 points - James Lawther, JancisRobinson.com - May 2023 95 points - Georgina Hindle, Decanter.com - May 2023 97 points - Jane Anson, janeanson.com - March 2025 95 points - Jane Anson, janeanson.com - May 2023 98 points - Jeff Leve, thewinecellarinsider.com - March 2025 95 points - Tim Atkin, MW - timatkin.com - April 2023 94 points - Neal Martin, Vinous - February 2025 97 points - Antonio Galloni, Vinous - February 2025 97 points - Alexandre Ma MW - November 2024 18 points - Vinum Wine Magazine - August 2023
