

Château Pavie Decesse 1995

CSPC# 785893

750mlx12

12.5% alc./vol.

Grape Variety

90% Merlot, 10% Cabernet Franc

Appellation

Saint Emilion

Classification

Grand Cru Classé

Website

<http://www.vignoblesperse.com/en/pavie-decesse/home>

General Info

At the end of the first world war, Ferdinand Bouffard was forced to sell the vineyard to a M. Marzelle, under whose ownership Pavie-Decesse earned the title of Grand Cru Classé in the 1954 Saint-Emilion classification. In 1970, Marzelle died and the Valette family - who already owned Château Pavie- took over the direction of this neighboring property before finally buying it outright in 1990. And in 1997, Gérard Perse acquired Château Pavie-Decesse.

Each terroir nevertheless has a well-defined character, and wines from each one are kept entirely separate.

Pavie-Decesse, whose 3.5 hectares were detached from Pavie in 1885, is unusual in that it is entirely located on the Saint-Emilion limestone plateau.

Merlot grows very well on this soil, which also contains clay. The vineyard is well-ventilated and mainly planted with Merlot (90%). The rest consists of Cabernet Franc.

All these different factors produce rich, full-bodied wine. Pavie-Decesse is also quite complex with good tannic structure and excellent ageing potential, typical of the finest wines from the Saint-Emilion plateau.

Wine is made there with the same care as at Pavie, on which it borders, and with which it shares a very similar terroir.

Tasting different vintages of Pavie-Decesse has proved it is definitely one of the stars of the appellation.

Vineyards

The estate is located on the Saint-Emilion limestone plateau, approximately 85 meters above the Dordogne River. The soil is largely clay-limestone with an asteriated limestone subsoil.

Harvest

Pruned to six spurs, green harvesting, with an initial leaf thinning on the eastern side of the vines on late June and a second in mid-August in the western side. Hand picking and hand sorting of grapes.

Maturation

Pavie-Decesse is fermented in 3 wooden temperature-controlled vats to keep different lots of wine separate in order to fine tune the final blend. The wine stays on the skins for 3 weeks. Malolactic fermentation in barrel. Pavie-Decesse is fermented in new oak barrels for 18 to 24 months with racking every 3 months. Final blending takes place just before bottling, without fining or filtering.

Tasting Notes

Pavie-Decesse is a much smaller vineyard than its grander sibling Château Pavie with just 9.1-hectares of vines perched further up on the crest of the slope on a chalky/limestone soil. Unlike Pavie, the wine is dominated by Merlot, 90% of the vineyard with the remaining 10% devoted to Cabernet Franc with a respectable average vine age of 43-years.

Production

7800 bottles made

Cellaring

Drink after 2002

Scores/Awards

91 points - James Suckling, Wine Spectator - January 31, 1998

82 points - Robert Parker, Wine Advocate #115 - February 22, 1998

87 points - Robert Parker, Bordeaux Book, 3rd Edition - December 31, 1999

86-88 points - Robert Parker, Wine Advocate #109 - February 27, 1997

84-86 points - Robert Parker, Wine Advocate #104 - April 25, 2006

90-92 points - Neal Martin, Wine Journal - December 31, 1999

12/20 points - La Revue du Vin France (score only)

90 points - Jean Marc Quarin (score only)



Reviews *“Really delicious, with crushed blackberries and raspberries. Full-bodied and chunky, with lots of fruit and velvety tannins. Impressive finish. Very long. Best after 2002.”*

- JS, Wine Spectator

“I may have badly misled readers when I last rated this wine (giving it an (86-88) range of score). Now that it has been bottled, the 1995 Pavie-Decesse is extraordinarily austere, with elevated tannin levels, some sweet black currant, cranberry, and cherry fruit, but a hollow mid-palate, and a dry, sharp finish with noticeable astringent tannin. I liked this wine much better from three separate cask tastings, but two tastings from bottle have made me question my earlier reviews. Anticipated maturity: 2002-2010. This well-situated estate on the limestone hillsides of St.-Emilion was recently sold to Gerard Perse, which is great news. The 1997 I tasted in November is the most impressive Pavie-Decesse produced in a long, long time. The 1995 and 1996 vintages were made under the old administration and are far more angular, lean, and austere than those that will emerge under the new regime.

- RP, Wine Advocate

“An opaque purple color is followed by a distinctive sweet, cranberry and blackcurrant-scented nose. The 1995 possesses good density, a sweet middle, some fat (atypical for Pavie-Decesse), and fine length and ripeness. Give this well-crafted, medium-bodied, tannic wine 4-6 years of cellaring; it should drink well for 16 years. Last tasted 11/97”

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“The medium ruby-colored 1995 exhibits better ripeness than the 1994, lower acidity, medium body, and an elegant, round personality. While it possesses more charm, ripe fruit, and character, it is not an exciting wine. Drink it during the first 10-12 years after its release. All of the wines in this segment were tasted between March 19 and March 28 in Bordeaux. Most of the important wines from both the 1994 and 1995 vintages were tasted three separate times during my ten-day stay in Bordeaux.”

- RP, Wine Advocate

“Opaque ruby core. An intense, voluptuous nose with blackcurrants and liquorice and lavish creamy new oak. Plummy on the palate with chewy, saturated tannins. Complex with a sweet blackcurrant finish. Very modern in style, but still wonderfully balanced with great delineation and poise. Superb.”

- NM, Wine Journal
