

Château Pavie Macquin 2022

CSPC# 866176

6x750ml

14.7% alc./vol.

Grape Variety

80% Merlot, 19% Cabernet Franc, 1% Cabernet Sauvignon.

Appellation

St. Emilion

Classification

Premier Grand Cru Classé B in 2006

Website

<http://www.pavie-macquin.com/pavie-macquin/>

Analysis

pH: 3.40

Sustainability

Organic Farming

General Info

Great figure of St. Emilion in the early twentieth century, Albert Macquin left an indelible mark on the estate that was named after him. He is responsible for the use of grafted plants, which has eradicated the ravages of phylloxera. Perfectly situated on the plateau of Saint-Emilion, at an altitude ranging from 75 to 100 meters, the vineyards of Pavie Macquin cover 15 hectares in one piece. Its neighbors are illustrious Pavie south and Troplong Mondot west. The grandchildren of Albert Macquin, now owners of the estate have appointed Nicolas Thienpont manager of Pavie Macquin in 1994. He is the advised by Stéphane Derenoncourt, who already took action on the estate several years before. The duo works beautifully. A map of the vineyard has been established to distinguish about nine types of soil, for each of which specific methods of viticulture and winemaking have been edited. Inspired by the principles of biodynamics, they forbid the use of herbicides and are based on the use of biological processes such as compost. A few modern methods are used too, such as micro-oxygenation, which consists of an oxygen supply to certain key stages of winemaking. The aromas of the wine are enhanced. The wines are aged in barrels renewed for 80% during 16 to 20 months. During the ten-year review of the classification of St. Emilion in 2006 Pavie-Macquin was promoted the rank of 1st Grand Cru Classé B, a privilege it shares with only 12 other wines. While this ranking is currently suspended, fans are not wrong: Pavie-Macquin produces powerful and aromatic wine. Very harmonious, they offer velvety tannins and display explosive aromas of black fruits in the mouth. Voluptuous, perfectly balanced and tailored for a long cellaring, they reach their peak within 10 to 12 years after the vintage.

Winemaker

Stéphane Derenoncourt consults.

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 from 14 to 20.

Vineyards

The 15-hectares of vines are located on the Côte Pavie, near the vineyards of Château Pavie, Château Pavie-Decesse and Château Troplong Mondot. There are nine different types of soil, with different variations of limestone and clay. Château Pavie Macquin has vineyards that are planted with 80% Merlot, 18% Cabernet Franc, and 2% Cabernet Sauvignon. The vines tend to ripen a bit later here, and the grapes are optically sorted before vinification at Château Pavie Macquin.

Harvest

The harvest took place September 14-September 20.

Vinification

Harvest reception by gravity entirely manual: 4 successive sorting tables, destemming but no crushing. Gravity vatting of whole berries and separate vinification in concrete tanks. Gentle extraction by punching of the cap, at the core of the fermentation. Malolactic fermentation in barrels.

Maturation

18 months in barrels. 50% new oak, 50% 1-yr-old oak.

Tasting Notes

2022 shows purity, aromatic richness, minerality, depth, and impressive balance. The aromas display a vast array of fresh black fruits and an intensely floral side reminiscent of violets. Smooth and juicy but also delicate and precise on the palate, the 2022 reveals a hallmark freshness. The oak is already well-integrated, allowing flavorsome ripe fruit to come to shine. A long and spicy finish, underpinned by silky, tight-knit tannins are inviting yet proves the long life ahead of this wine.

Serve with

meat dishes, veal, pork, beef, lamb, duck, game, chicken, roasted, braised, stewed, and grilled dishes.

Production

4,400 cases made.



Cellaring	Drink 2027-2040
Scores/Awards	95 points - James Molesworth, Wine Spectator - May 2025 95 points - William Kelley, Wine Advocate - March 2025 97 points - James Suckling, JamesSuckling.com - February 2025 17.5 points - James Lawther, JancisRobinson.com - May 2023 97 points - Georgina Hindle, Decanter.com - January 2025 96 points - Georgina Hindle, Decanter.com - May 2023 98 points - Jane Anson, janeanson.com - March 2025 98 points - Jane Anson, janeanson.com - May 2023 98 points - Jeff Leve, thewinecellarinsider.com - March 2025 96 points - Tim Atkin, MW - timatkin.com - April 2023 94 points - Neal Martin, Vinous - February 2025 97 points - Antonio Galloni, Vinous - February 2025 95 points - Jean Marc Quarin - April 2023 97 points - Peter Moser, Falstaff Magazine - January 2023 98 points - Alexandre Ma MW - November 2024 18 points - Vinum Wine Magazine - August 2023
