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## Château Pavie Macquin 2010

CSPC# 888354

6x750ml

14.5% alc./vol.

### Grape Variety

85% Merlot, 14% Cabernet Franc, 1% Cabernet Sauvignon.

### Appellation

St. Emilion

### Classification

Premier Grand Cru Classé B in 2006

### Website

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

### Sustainability

Château Pavie Macquin is highly regarded for its commitment to sustainability. The estate employs biodynamic and organic viticulture, prioritizing soil health and vine biodiversity. Their overarching approach incorporates eco-friendly facilities and practices across all aspects of production to maintain the high quality of their vineyards.

### 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

The 2010 growing season for Château Pavie Macquin in Saint-Émilion was characterized by a cold, dry winter, a remarkably dry spring and summer, and a vital absence of extreme heatwaves. The defining feature of the weather was the significant 15°C shift between warm days and cool nights, particularly in August, which preserved vital acidity and aromatic freshness.

The vintage's weather breakdown details:

- Winter & Spring: A chilly winter delayed early vine growth. This was followed by a very dry spring, which established a strong, natural water deficit in the vineyard well before summer.
- Summer: Drought-like conditions prevailed, with very little precipitation (around 267mm) from March to August. While total summer sunshine was high, the region avoided prolonged periods of extreme heat.
- Diurnal Temperature Variation: The defining climatic factor was the striking difference between day and night temperatures, which hovered around 15°C throughout the summer months.
- Harvest: A warm, dry finish to the season allowed the grapes to ripen perfectly without the threat of rot or disease.

### 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.



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| <b>Harvest</b>       | The harvest took place between mid-to-late September.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
| <b>Winemaking</b>    | 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 the cap, at the core of the fermentation. Malolactic fermentation in barrels.<br>18 months in barrels. 50% new oak, 50% 1-yr-old oak.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
| <b>Tasting Notes</b> | There's an attractive glimpse of something leafy and floral here, a touch of smokiness and minerals, and the fruit is fresh and bright. The palate has really nice juiciness and richness, the black fruit and plum skins and cherry skin bite and the firm liquoricy nature of the tannins and fruit in the finish is delightful. This has lovely style and harmony, turning a little chocolaty and promising a great future.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
| <b>Serve with</b>    | Best paired with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, chicken, roasted, braised, and grilled dishes.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
| <b>Production</b>    | 3,750 cases made.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
| <b>Cellaring</b>     | Drink now - 2035                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |
| <b>Scores/Awards</b> | <b>97 points</b> - James Molesworth, Wine Spectator - March 2015<br><b>96 points</b> - James Molesworth, Wine Spectator - December 2014<br><b>95-98 points</b> - James Molesworth, Wine Spectator - December 2010<br><b>95+ points</b> - Robert Parker, Wine Advocate - August 2013<br><b>95-98+ points</b> - Robert Parker, Wine Advocate - May 2011<br><b>95+ points</b> - Lisa Perrotti-Brown, Wine Advocate - March 2020<br><b>93 points</b> - Neal Martin, Wine Advocate - February 2013<br><b>93-95 points</b> - Neal Martin, Wine Advocate - April 2011<br><b>95 points</b> - James Suckling, JamesSuckling.com - February 2013<br><b>95-96 points</b> - James Suckling, JamesSuckling.com - March 2011<br><b>94 points</b> - Roger Voss, Wine Enthusiast - January 2013<br><b>15.5 points</b> - Jancis Robinson, JancisRobinson.com - April 2011<br><b>18 points</b> - James Lawther, Decanter.com - April 2011<br><b>97 points</b> - Jane Anson, janeanson.com - January 2022<br><b>97 points</b> - Jeff Leve, thewinecellarinsider.com - March 2022<br><b>95 points</b> - Jeff Leve, thewinecellarinsider.com - May 2013<br><b>96-97 points</b> - Jeff Leve, thewinecellarinsider.com - July 2011<br><b>95-97 points</b> - Jeff Leve, thewinecellarinsider.com - April 2011<br><b>91 points</b> - Tim Atkin, MW - timatkin.com - April 2011<br><b>97 points</b> - Antonio Galloni, Vinous - May 2020<br><b>97 points</b> - Jeb Dunnuck MW - May 2020<br><b>94 points</b> - Jean Marc Quarin - June 2020<br><b>95 points</b> - Peter Moser, Falstaff Magazine - February 2016<br><b>17.5 points</b> - Vinum Wine Magazine - February 2013 |

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