




# ARÔME DE PAVIE

## Saint-Émilion Grand Cru AOC

### Château Pavie GCC 2<sup>nd</sup> wine

[www.vignoblesperse.com](http://www.vignoblesperse.com)



VARIETALS	70% Merlot, 20% Cabernet Franc, 10% Cabernet Sauvignon
VINTAGE	2015
REGION	Saint-Émilion, Bordeaux, France
TECHNICAL DATA	Alcohol 14.5%
APPEARANCE	Deep garnet-purple with dark highlights.
NOSE	After aeration, notes of ripe dark fruits emerge, with nuances of warm plums, cherry compote and blackberry tart. A touch of dried lavender completes the bouquet, while notes of cedar, sandalwood, toasted walnut and roasted coffee add complexity.
PALATE	This wine offers a medium- to full-bodied profile with firm, polished tannins. Dark fruits dominate the palate, supported by a pronounced minerality that brings freshness.
AGEING	The wine is aged, depending on the vintages in 70% to 100% new oak, for 18 - 32 months.
PAIRING	Arômes de Pavie 2015 pairs perfectly with roasted or grilled red meats. It also matches very well with full-flavored hard cheeses.
RATINGS	95pts <b>JAMES SUCKLING.COM</b>  4.3  92pts  <small>WINE ADVOCATE</small>
ORDER CODE	FR0836