

CHÂTEAU PAVIE

Premier Grand Cru Classé "A"

Saint-Émilion AOC

www.vignoblesperse.com



VARIETALS	60% Merlot, 22% Cabernet Franc, 18% Cabernet Sauvignon
VINTAGE	2015
REGION	Saint-Émilion, Bordeaux, France
TECHNICAL DATA	Alcohol 14.5%
APPEARANCE	Saturated, opaque purple-black color.
NOSE	Exuberant bouquet of crème de cassis, blueberry compote, crushed limestone, white truffles, licorice, and toasted, charred wood.
PALATE	Massive fruit power and rich, sculptural tannins. It seamlessly balances a bold, voluptuous body with a mineral-driven and chalky tension. The finish is formidably long, tasting of anise, dark chocolate, and black tea.
AGEING	Matured for 18–24 months in 80% new French oak barrels.
PAIRING	This 2015 requires rich, savory foods with high fat and protein to soften its intense tannins: smoked ribs, pan-seared duck breast, or grilled Portobello mushrooms.
RATINGS	100pts JAMES SUCKLING.COM 4.6 100pts JEB DUNNUCK 98pts <i>Robert Parker</i> WINE ADVOCATE VIVINO ★★★★★
ORDER CODE	FR0866

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