CHÂTEAU PAVIE

Premier Grand Cru Classé "A"

Saint-Émilion AOC



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VARIETALS	70% Merlot, 20% Cabernet Franc, 10% Cabernet Sauvignon
VINTAGE	2006
REGION	Saint-Émilion, Bordeaux, France
TECHNICAL DATA	Alcohol 14%
APPEARANCE	Deep purple on the core with garnet rims.
NOSE	Decadent, expressive, and dark-toned, it delivers highly focused aromas of raspberry, wild strawberries, and baked plums, evolving into underlying tertiary notes of licorice, cigars, cocoa, and cedarwood spice.
PALATE	The palate offers a velvety, dense texture anchored by a distinct, chalky limestone minerality and excellent structural energy. Muscular and masculine with fine, tight, firm tannins that provide striking linear tension and a persistent finish.
AGEING	Aged for 24 months in 85% new French oak.
PAIRING	It pairs perfectly alongside roasted duck breast, prime cuts of venison, roasted beef or aged hard cheeses.
RATINGS	97pts JAMESSUCKLING.COM 95pts WINE ENTHUSIAST 95pts Robert Parker WINE ADVOCATE 4.5 ★★★★★ VIVINO
ORDER CODE	FR0866

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