

CHATEAU PAVIE MACQUIN

Saint-Emilion Premier Grand Cru Classé



RECENTLY

At the end of 1994, Nicolas Thienpont became the manager of the estate. Stéphane Derenoncourt is already working here. He still is the consultant. The Château Pavie Macquin was promoted First Growth Classified in the 2006 Classification of Saint-Emilion wines.

HISTORY

Château Pavie Macquin owes its name to the grand-father of the current owners Albert Macquin (1852-1911), who used plant grafting as a way to save the Saint-Emilion vineyard, destroyed by phylloxera. The vineyard of Pavie Macquin, a family property of fifteen hectares, is located on the top of the Saint-Emilion plateau. The clay and limestone soil, on a chalk/an asteriated limestone bedrock, allows a natural draining and an exceptionally continuous water supply. Strong clays result in fleshy, generous and powerful wines. The winemaker has to tame the natural power of the terroir in order to make this exceptional graceful wine.

Owners: Corre Macquin Family

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2012

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VITICULTURE

Surface area: 15 ha of which 14 ha are in production.

Planting density: 84 % Merlot, 14 % Cabernet Franc, 2 % Cabernet Sauvignon

Planting density: 6600 pieds/ha

Terroirs: clay-chalk plateau with asteriated limestone subsoil.

Average age of the vineyard : 35 years-old.

Vineyard practices:

Combination of traditional ways (labours) and methods of spontaneous natural sodding. Continuous programme for the renewal of the vineyard: pulling-out, replanting, complantation of massal selection with higher density. Biological control and herbal treatment of the vineyard. Numerous manual intervention: disbudding, leaf removal, thinning... Complete trellising renewal in order to increase leaf surfaces. Draining of all estate plots.



2012 VINTAGE

Harvest dates: Merlots from the 13th to the 18th of October, Cabernets from the 17th to the 18th of October.

Production/Yield: around 50000 bottles (30 hl/ha–85% of great wine)

Blend in the 2011 vintage : 85% Merlot, 14% Cabernet Franc, 1% Cabernet Sauvignon

VINIFICATION, AGEING

Ageing time: 16 to 20 months in barrels.

Barrels: 60% new, 40% of only one wine.

Distinctive features:

Harvest reception by gravity entirely manual : 4 successive sorting tables, de-stemming 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.

Reductant ageing on fine lees : First racking after 6 to 10 months of ageing (before summer), second one a year later, before the bottling.

Fining and filtering only if necessary.

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