

Château PAVIE MACQUIN

2017

Premier Grand Cru Classé Saint-Emilion

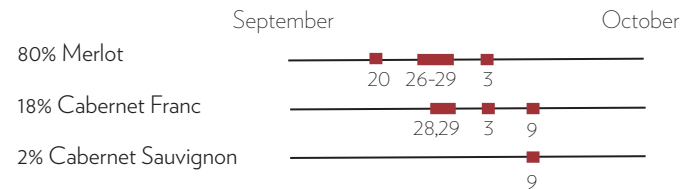


2017 Vintage

In collective memory, the 2017 will remain associated with the devastating spring frosts. In Saint-Emilion, located on the plateau, the vineyard of Pavie Macquin was among the happy few that remained unscathed.

The story of the vintage was written beginning with the dry summer of 2016. Followed by a dry autumn and winter with rather mild temperatures. The budburst was early and frank. When the cold snap arrived, the vineyard had not frozen but, seized by the cold, continued their growing, albeit slowly. The growth then continued calmly at an ideal rhythm. May and June were both warm and dry, offering a flowering and a berryset under excellent conditions. These summery conditions accentuated the earliness of the vintage. After a welcoming rainfall, the dry weather returned during July and August without overly hot spells. After a rainy period in September, the weather conditions permitted us to undertake a precise and sequenced harvest equally as gourmand as serene. The yields were thriving and the juice was fresh, a lovely concentration with tannins of formidable finesse.

Blend and harvests 2017



Production : about 58 000 bottles

Bottling : coming in 2019

Second wine : Les Chênes de Macquin

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 15 hectares, is located on the top of the Saint-Emilion plateau.

Viticulture

Surface : 15 ha (12,5 ha in production)

Plantation density : 6600 feets / ha

Average age of the vineyard : 35 years-old

Terroir : limestone-clay plateau over asteriated limestone

Vineyard practices :

Combination of traditional ways (labours) and methods of natural sodding. Renewal of the vineyard: pulling-out, replanting, massal selection with higher density. Biological control and herbal treatment of the vineyard. Numerous manual interventions: disbudding, leaf removal, thinning...

Vinification & Aging

Aging time : 16-20 months in barrels

Barrels : 60 % new, 40 % of one wine

Distinctive features:

Manual harvests. Gravity vatting of whole berries and separate vinification in concrete tanks. Reductant ageing on fine lees: first racking after 6 to 10 months of ageing (before summer), the second one a year later, before the bottling. Fining and filtering only if necessary.