



PAVIE MACQUIN
1st Great Classified Growth

2007 Vintage

Geographical situation:

The Saint Emilion plateau on clay-limestone soils.

Surface area:

15 hectares (37 acres).

Density of plantation:

6,000 plants per hectare.

Grape varieties:

- 84 % Merlot,
- 14 % Cabernet Franc,
- 2% Cabernet Sauvignon.

Average age of vines:

35 years.

Yield:

35 hectolitres per hectare.

Vineyard management:

Our vineyard practices are the fruit of fifteen years of managing both soil and plants with a method largely inspired by biodynamism. These include biological studies of the soil, composting and companion plants. Crop thinning is carried out twice; once after bunch closure in order to eliminate compacting, the second at grape-colour change, to regulate crop load and help ripening. Leaf-thinning complements this work by ensuring an optimum level of aeration and health for the ripening grapes.

Growing season:

Because of the summer temperatures in April, bud-break in the vines occurred very early and from mid-May the first flowers appeared. After such an early flowering we were looking forward to a harvest on September 20.

The dull summer weather with its lack of sunshine and regular rain showers cancelled out the advance in the growing season observed at flowering and brought about high risk conditions for downy mildew and grey rot.

CHEVAL BLANC - ANGÉLUS - BEAUSÉJOUR - BEAU-SÉJOUR BÉCOT - BÉLAIR - CANON - FIGEAC
FOURTET - LA GAFFELIÈRE - MAGDELAINÉ - PAVIE - PAVIE MACQUIN - TROPLONG MONDOT - TROTTEVIEILLE

Fortunately, September was hot and dry, with cool nights which enabled us to postpone the beginning of the harvest to allow the grapes to reach complete ripeness.

Harvest:

Merlot – From October 8 to 13.
Cabernets – 15 October.

Ageing:

Depending on the tasting of the berries, the choice of vat is made in a fermentation cellar which is equipped with seven concrete and four oak vats. In this way, the extraction can be done either by pumping over or punching down. The wine is run off into barrel, of which approximately 80% are new.

There is no timeline governing the interventions or the rackings: our decisions are always made after a careful tasting.

The different samplings and lab analysis enable us to gain a clear idea of the best mode of vatting (concrete vats or oak vats), so as to bring out the best fruit expression. This practice allows us to make different cuvees, with each one having its own individual character.

Each can therefore be selected for a personalised ageing according to its character, with minimum intervention from the wine-maker, so as to favour the fruit and use the new oak to help structure the wine rather than aromatise it. The final blend, therefore, is not made until every batch has reached complete maturity.

Production:

A selection has been made, leading to the production of about 56,000 bottles. The de-selected vats are blended to make a second wine, called "Les Chênes de Macquin."

Contact

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