

CHATEAU PAVIE MACQUIN

- GENERALITIES.

Owner:	Corre Macquin Family
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Recent changes

Stéphane Derenoncourt has been involved with the property since 1990.

Nicolas Thienpont became manager at the end of 1994.

On the occasion of the reclassification of the Saint Emilion chateaux (in September 2006), Chateau Pavie Macquin was promoted to the prestigious level of Premier Grand Cru Classé.

History

Château Pavie Macquin is named after the grand-father of the current owners, Albert Macquin (1852-1911), to whom St Emilion owes the use of plant grafting which became the saviour of vines destroyed by phylloxera.

A family property of 15 hectares, the vineyard of Pavie Macquin is situated on the summit of the Saint Emilion plateau. The clay/limestone soil on a bedrock of limestone allows good natural drainage and a continuous water supply. The strong clays result in fleshy, generous and powerful wines.

All the art of the winemaker is needed for this exceptional wine, in order to tame the natural power of the terroir and yet preserve its grace and style.

The source may be beautiful, but true beauty lies in the accomplishment...

- VITICULTURE.

Appellation contrôlée: SAINT EMILION PREMIER GRAND CRU CLASSE

Area: 15 ha

Varieties planted:
80 % Merlot
18 % Cabernet Franc
2 % Cabernet Sauvignon

Density: 6000 vines / ha

Soils: Clay-limestone on chalk

Average age of vines: 35 years

Vineyard management:

Traditional soil management: light ploughing and aeration of the soil with inter-row planting.

Biological prevention against disease and pests.

Numerous manual interventions: de-budding, leaf-thinning and green harvest.

100% hand-picked harvest.

Use of biodynamic compost.

• VINIFICATION AND AGING.

Production: 50,000 to 55,000 bottles approx.

Tanks : 80% wood, 20% cement

Length of aging: 16 to 20 months

Barrels: 80 % new, 20 % 1 yr old

Other specifics:

No crushing of grapes.

Gentle extraction by punching-down.

Temperature-controlled tanks.

Malolactic fermentation in barrel.

Stirring of lees after malolactic fermentation.

Reductive aging on lees: first racking after 6 to 10 months (before summer), second racking one year later before bottling.

• HARVEST

Harvest 2004: Merlots harvested on 7 October and between 11 and 15 October
Cabernets harvested 18 October and 28 October

Harvest 2005: Merlots harvested between 29 September and 5 October
Cabernets harvested 07 October and 11 October

Harvest 2006: Merlots picked from 25 to 28 September and 30 September
Cabernets picked 30 September and 6 October

Harvest 2007: Merlots picked from 8 to 13 October
Cabernets picked 15 October