

CHÂTEAU PAVIE MACQUIN 1er Grand Cru Classé 2022

Art. Nr.: 3103522

Hersteller: Château Pavie Macquin, St. Emilion

Land: Frankreich

Region (Betriebssitz): Bordeaux

Gebiet (Betriebssitz): Saint-Émilion

Jahrgang: 2022

Rebsorte: Merlot, Cabernet Franc

Alkoholgehalt: 13,5 %

Kategorie: Rotwein

Süße: Trocken

Bewertung:

Robert Parker Wine Advocate: 95

Falstaff: 97

Decanter: 96

Speiseempfehlung:

Rind: Geschmort/Gedünstet

Käse: Rotschmierkäse

Flaschengröße: 0,75 Liter

Verschluss: Naturkork



Einzelflaschenpreis: € 132.30

Verkostnotiz

ROBERT PARKER - THE WINE ADVOCATE: "This site can deliver such powerful, tannic wines that I was left especially impressed by the supple, harmonious style of the 2022 Pavie Macquin. Unwinding in the glass with notions of sweet wild berries, rose petals, spices, violets, bay leaf and new oak, it's full-bodied, deep and vibrant, with a layered core of fruit, bright acids and a long, penetrating finish, where powdery structuring tannins make themselves felt but without any asperity. Of course, this remains a deep and powerful wine, but Nicolas Thienpont and his team continue their shift toward more judicious extraction, with excellent results." - William Kelley

FALSTAFF: "Tiefdunkles Rubingranat, opaker Kern, violette Reflexe, zarte Randaufhellung. Feine Edelhölzwürze nach Vanille und Nelken, reife schwarze Beerenfrucht, dunkle Kirschen, einladendes Bukett. Komplex, frisch und saftig, lebendige Struktur, salzige Mineralität, schwarze Waldbeeren, finessenreicher, gut anhaftender Stil, sehr animierend, reife Herzkirschen im Rückgeschmack, garantiertes Entwicklungspotenzial." - Peter Moser

DECANTER: "Perfumed and aromatic, smells rich but not too intensely with roses and soft purple flowers. Succulent and really quite crisp and clear, such clarity to the fruit, with both a sharpness of acidity and mineral bite to the tannins. Liquorice, blue fruits, cool chalky tones, You get a sense of the power and structure, it's wide and full, thick but keeping the freshness and tension with super high acidity giving the mouthwatering nature and a touch of austerity. Precise and detailed with energy and tension as well as depth and clarity. Great potential. A yield of 31hl/ha."