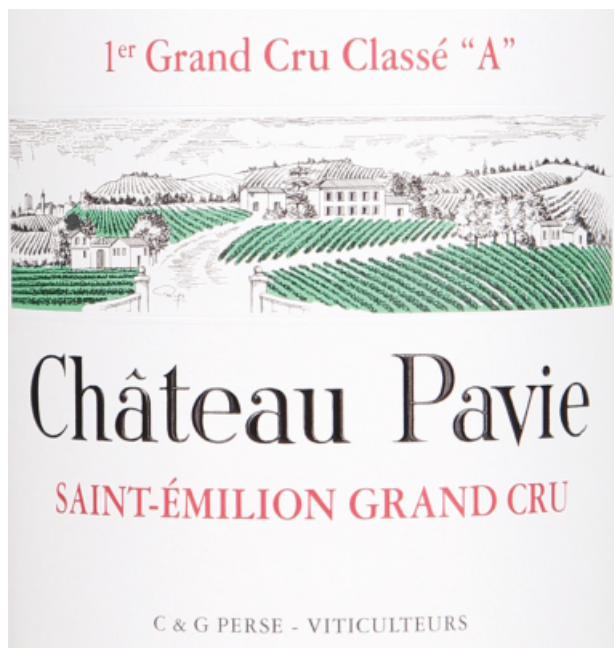


## CHÂTEAU PAVIE 1er Grand Cru Classé A 2022



Art. Nr.: 1238222

Hersteller: Château Pavie, St. Emilion

Land: Frankreich

Region (Betriebssitz): Bordeaux

Gebiet (Betriebssitz): Saint-Émilion

Jahrgang: 2022

Rebsorte: Merlot, Cabernet Franc, Cabernet Sauvignon

Alkoholgehalt: 13,5 %

Reife: bis 2038

Kategorie: Rotwein

Süße: Trocken

**Bewertung:**

Falstaff: 99

James Suckling: 95-96

Decanter: 96

**Speiseempfehlung:**

Rind: Geschmort/Gedünstet

Käse: Rotschmierkäse

Flaschengröße: 0,75 Liter

Verschluss: Naturkork

**Einzelflaschenpreis: € 551.90**

### Verkostnotiz

**JAMES SUCKLING:** "Intense aromas of cherries and spices. Full and layered without being heavy. It starts large and rich, but the tension and tannins tighten down. It's structured and powerful. Velvety, edgy tannins. Very salty at the end. Like an unpolished diamond. It now includes Pavie Decesse and Bellevue. Slightly overdone but wait and see. 52% merlot, 30% cabernet franc and 18% cabernet sauvignon."

**FALSTAFF:** "Tiefdunkles Rubingranat, tintig, opaker Kern, violette Reflexe, zarte Randaufhellung. Feine Nuancen von Lakritze, florale Noten, schwarze Waldbeeren, Cassis und Mandarinenzesten, einladendes Bukett. Stoffig, engmaschig, mineralisch und straff, stramme Tannine, reif und anhaftend, dunkle Frucht im Abgang, zeigt große Länge und sicheres Entwicklungspotenzial." - Peter Moser

**DECANTER:** "Ripe and expressive on the nose, clearly concentrated with opulent aromas but also so much florality - roses, irises and violets with bitter orange peel, chocolate and flint. Smooth and supple, filling and round, this has depth but also real tension giving a push-pull between density and direction. Tannins are fine and have bite as well as flesh - the generous Merlot with more structured Cabernet fighting each other for dominance right now. Layered and multifaceted with juice and balancing acidity. Feels well made, and deep with both freshness and power. Refined if not totally elegant as it's got heft, strength and muscles. Characterful and stylish. 3.67pH. Acidity 3.71. A yield of 31hl/ha. The 25th vintage of Gerard Perse at Pavie, and the 10th anniversary of being a Premier Grand Cru Classé A estate. 2022 is the first year to incorporate Pavie-Decesse and Bellevue-Mondotte into the blend. Harvest 19 September - 1 October - the same dates as 2020. Ageing 75% new oak, 25% one year old barrels."