



CHÂTEAU PAVIE 1er Grand Cru Classé A 2017

Art. Nr.: 1238217

Hersteller: Château Pavie, St. Emilion

Land: Frankreich

Region (Betriebssitz): Bordeaux

Gebiet (Betriebssitz): Saint-Émilion

Jahrgang: 2017

Rebsorte: Merlot, Cabernet Franc, Cabernet Sauvignon

Alkoholgehalt: 14,5 %

Reife: bis 2033

Kategorie: Rotwein

Süße: Trocken

Bewertung:

Robert Parker Wine Advocate: 97-99

James Suckling: 96-97

Wine Enthusiast: 95-97

Wine Spectator: 93-96

Speiseempfehlung:

Rind: Geschmort/Gedünstet

Käse: Rotschmierkäse

Flaschengröße: 0,75 Liter

Verschluss: Naturkork



Einzelflaschenpreis: € 526.70

Verkostnotiz

JAMES SUCKLING: "This is very velvety with a very pretty density and richness. Full body and chewy tannins. Focused and tight on the finish."

WINE ENTHUSIAST: "Barrel Sample. This wine has a fresh lift that prior releases didn't necessarily boast. That freshness lends elegance to the wine, coupled with the fine fruity richness of the terroir. It is finely structured and cut by great acidity and spice. Drink from 2026."

ROBERT PARKER - THE WINE ADVOCATE: "There was no frost in this vineyard in 2017, due to its elevation, and grapes were harvested September 25 through October 3. Composed of 60% Merlot, 22% Cabernet Franc and 18% Cabernet Sauvignon, the very deep purple-black colored 2017 Pavie has a profound nose of crushed blackcurrants, warm black plums and black forest cake with nuances of licorice, espresso, Chinese five spice and violets plus wafts of smoked meats and garrigue. Full-bodied, rich, firm, velvety and packed solid with black and blue fruit layers accented by sparks of exotic spices and floral scents, it finishes very long and incredibly layered. This is a very unique expression of this vintage."

WINE SPECTATOR: "Dark and admirably ripe, with layers of fig and blackberry compote liberally infused with tobacco, licorice snap and fruitcake flavors. Shows some heft through the finish, but there's enough energy to keep this moving along. A long, subtle echo of chalk is alluring."

FALSTAFF: "Tiefdunkles Rubingranat, violette Reflexe, zarte Randaufhellung, intensive Kräuterwürze, zarte Röstaromen, Selchhauch, schwarze

Entwicklungspotenzial. - Peter Moser

