

# Château Paradis white wine 2020

## VARIETALS

Vermentino / Rolle (50%)  
Sauvignon Blanc (40%)  
Grenache Blanc (10%)

## PLOTS OF VINES

Pommier - 50 years old  
Les Durands - 5 years old  
Paradis - 50 years old

## TERROIR

Shallow clay-limestone soils  
North exposure  
Dry and cool climate

This wine is distinguished by its finesse, its freshness and its aromatic persistence.

The Sauvignon Blancs, more sensitive to drought, were planted on the lower parts of the estate. The structure of these soils, richer in clay, offers better water availability and greater resistance to drought. These soils allowed a maturation without water stress, thus favoring a beautiful aromatic expression of this grape variety.

The Vermentinos, from the young plot planted in 2012, are also present and majority in the blend.

The Grenache Blancs come from the historic plot of the estate that we call "Parcelle Paradis". It is on the high and stony part of the vineyard and offers an exceptional quality due to the age of the vines (50 years).



## WINEMAKING PROCESS

The Château Paradis white wine is the perfect combination of the elegance of Sauvignon Blanc and the delicacy of Vermentino. Harvesting is done by hand during the coolest hours of the day. After passing through cold water, the grapes are pressed and the juices are fermented at 16-17°C in thermo-regulated stainless steel tanks. We carry out a plot specific vinification in order to preserve the characters and the unique expression of each parcel and each grape variety. Ten days after the end of the fermentations, the wines are withdrawn and the blend is then determined.

## TASTING NOTES

Translucent color with bright reflections.  
An intense and fresh nose that combines floral and citrus notes.  
The palate has a round and balanced texture marked by exotic fruits (pineapple, mango) and white stone fruits.  
The recommended storage period : 2-3 ans.  
Production of 16 000 bottles.