

SPECIFICATION SHEET

Château Paradis red wine 2018

VARIETALS

Syrah (50%)
Cabernet-Sauvignon (40%)
Grenache Noir (10%)

PLOTS OF VINES

Taille Fer - 30 years old
Pommier - 50 years old
Eguillen - 20 years old

TERROIR

Shallow clay-limestone soils
North exposure
Dry and cool climate

This range epitomizes our terroir, which spreads from the Sainte-Victoire mountain to the Luberon area. Château Paradis red is a rich and expressive wine marked by red fruits.

WINEMAKING PROCESS

All the grapes are picked manually, sorted first in the vineyard and then in the cellar. The grapes are then destemmed, crushed and vinified in concrete tanks. After 3-4 days of cold pre-fermentation maceration, the yeasts begin the alcoholic fermentation (25-28°C) which will last about 15 days. During this period, the extraction of tannins is done gently by means of pumping over and unloading. The wines are raked after 30-35 days of vatting. The Syrah and the Cabernet Sauvignons are aged for 6 months in oak barrels, and the Grenache Noirs in concrete tanks. The blend is then determined in collaboration with oenologists **Michel Tardieu** and **Philippe Cambie**.



TASTING NOTES

Ruby color with garnet highlights.

Powerful nose with notes of licorice, jammy red fruits and spices (cinnamon).

Beautiful concentration in the mouth with silky tannins and good freshness. A perfect balance between roundness and tannins.



« Saddle leather, lead pencil, currants and spice all emerge from this fullbodied, rich, mouth-filling beauty that offers tons of charm and character. »
JEB DUNNUCK, editor at Wine Advocate -
Robert Parker, november 2017.