

CHATEAU PARADIS CASSEUIL

CHÂTEAU PARADIS CASSEUIL 2016

■ VINEYARD ATTRIBUTES

Appellation : AOC Bordeaux, France

Entre-deux-Mers vineyard rests on the hillsides located between the two rivers South East of Bordeaux : the Dordogne and the Garonne.

Terroir : Nestled amidst the rolling hills of Sainte Foy la Longue, in the heart of Entre-deux-Mers, Château Paradis Casseuil offers an elegant expression of Merlot, which is particularly suited to its chalky-clay and fossil-rich limestone soils. It is blended with Carbernet Sauvignon coming from well exposed gravel slopes.

■ VINTAGE SUMMARY

2016 has been a remarkable vintage in the Bordeaux region, reminiscent of the legendary 1990 in terms of both quantity and quality! It was, however, a difficult year for winegrowers, with a very wet start to the growth cycle (800 mm of rain over the first six months of the year), a very dry period from 1 July to 13 September, and finally localized thunderstorms and a beautiful Indian summer that enabled the grapes to reach optimal ripeness. The wines are rich, smooth and fruity, with tannins of a rarely obtained maturity and very deep colours.

The harvest took place from 23 September to 18 October

■ WINE MAKING SCHEME

This wine is made according to traditional methods in temperature-controlled stainless steel tanks. Alcoholic fermentation was followed by 10-15 days maceration at 28°C allowing for a gentle extraction of colour and tannins. Maceration times and pumping over were adjusted for each batch. 60% of the blend is wooded, in order to achieve its exceptional balance between elegance and fruitiness.

■ TASTING NOTES

Colour: Deep crimson-purple.

Nose: Subtle, elegant, mingling aromas of dark berries with spicy notes. Palate: Generous, well-structured, with powerful but well-integrated tannins, good acidity and pleasant toasted notes on the finish.

TECHNICAL INFORMATION

Varietals : Merlot 70%, Cabernet sauvignon 30%

Yield : 50 hL/ha

Alcohol content : 13 % vol.

pH : 3.19

Total acidity : 3.40 g/l

