

CHATEAU PARADIS CASSEUIL

CHÂTEAU PARADIS CASSEUIL SÉLECTION SPÉCIALE 2019



■ 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

The 2019 vintage is a vintage of contrasts, marked by great heterogeneity. The weather was fresh in spring, scorching in summer and dry throughout the year. This climate prevented the development of disease. Cold, rainy weather in June disrupted flowering, leading to coulure and millerandage. Hydric stress, which varied from sector to sector and from terroir to terroir, then blocked ripening. This resulted in small berries and relatively low yields. Fortunately, the return of rain from September 22 boosted ripening and enabled red grape varieties to reach their full potential.

■ 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

Deep garnet-red color.

The aromatic nose integrates lovely ripe fruit notes, dominated by dark berry aromas such as blackberry and morello cherry, as well as very discreet empyreumatic notes. Full-bodied, supple and crisp on the palate, with a silky tannic structure and a fine finish.

TECHNICAL INFORMATION

Varietals : Merlot 70%, Cabernet sauvignon 30%

Yield : 40 hL/ha

Alcohol content : 13.5 % vol.

pH : 3.52

Total acidity : 3.09 g/l