



CHÂTEAU PARADIS CASSEUIL 2010

■ 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

There was a complex start to the vine-growing season, with fairly high rainfall, that was difficult to manage up until mid-June. July, August and September were then very dry (with an average of 20 mm of rain) with excellent daytime temperatures and cool nights, which is ideal for a slow but complete ripening of the grapes.

■ 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: Medium intensity ruby red.

Nose: Intense, complex, with a combination of spicy notes and aromas of tobacco and undergrowth.

Palate: Supple, generous and well balanced in the mouth with a pleasant peppery finish.

TECHNICAL INFORMATION

Varietals : Merlot 75%, Cabernet sauvignon 25%

Yield : 55 hL/ha

Alcohol content : 13 % vol.

pH : 3.60

Total acidity : 3.34 g/l