VIGNERONS mais autrement
BORDEAUX · SUD-OUEST

Château Paris

AOC Médoc - 2021 - **RED**

PRESENTATION

The vineyard, with a surface area of 19 hectares, is cultivated in the communes of Saint Germain d'Esteuil, Civrac-Médoc and Ordonnac. These locations offer terroirs consisting mainly of "clay-limestone hilltops" with a full southern exposure.
Its name, original and envied, with a world-famous resonance, is none other than the name of this family of Médoc winemakers.
Two generations (the father and the two sons) work together on these vines, which have an average age of 25 years.

THE WINE

VARIETALS: Merlot 63%, Cabernet sauvignon 34%, Petit verdot 3%
WINEMAKING / AGEING: Modern winemaking and elaborate work in the cellar: automated sorting, cold pre-fermentation maceration, woody winemaking, stirring of the lees and vatting for at least 5 weeks.

TASTING

Deep and intense colour.
Flattering nose with aromas of red fruits and hints of undergrowth.
On the palate, we find a rich, powerful, aromatic and structured wine, which presents a nice potential for ageing.

SERVING / FOOD PAIRINGS

SERVING: 16°C.
FOOD PAIRINGS: Barbecued rib of beef, marinated pork a la plancha or black pudding with apples.

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.