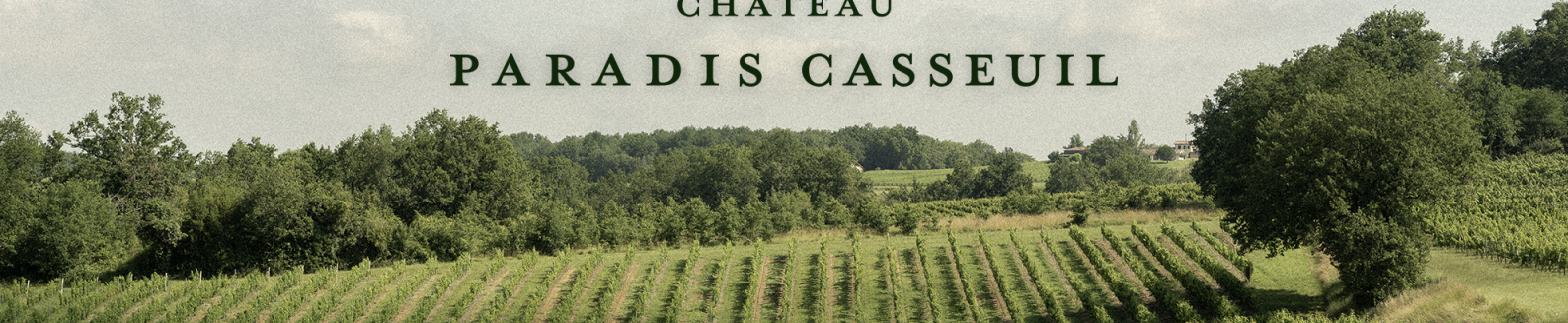


CHATEAU PARADIS CASSEUIL



CHÂTEAU PARADIS CASSEUIL BLANC 2023

■ VINEYARD ATTRIBUTES

Appellation : AOC Bordeaux, France

Paradis Casseuil covers about sixty hectares southeast of Bordeaux, in the heart of the Entre-Deux-Mers region. The vineyard is distributed across three municipalities, with a hilly landscape reminiscent of Tuscany.

Terroir : The terroir at Paradis Casseuil consists primarily of Agenais molasse, a typical geological formation of the Entre-Deux-Mers plateau. Additionally, there is Astria limestone present in the specific location called "Le Paradis." Across the different sections of the vineyard, these formations showcase a diverse range of sedimentary features, including sandy limestone, marls, clays with limestone nodules, variegated magnesian molasse, and more. The resulting soils are often highly clayey and rich in calcium, offering excellent structural porosity. They allow deep root penetration and provide a certain freshness.

■ VINTAGE SUMMARY

The unusually mild winter facilitates a rapid warming of the soils and an early bud break, similar to the conditions in 2019, with a lead of 10 days compared to the average. The abundant rain in April has caused some soils to become waterlogged, leading to root asphyxiation issues and growth slowdown. Despite cooler temperatures in June, the vine maintains its lead.

The absence of rain in summer results in limited growth of the berries and significant water stress from July onwards. Veraison is slow but steady. Grape maturation takes place under optimal conditions : high temperatures, long sunny days and cooler nights.

■ WINE MAKING SCHEME

This wine is produced using traditional winemaking methods in temperature-controlled stainless steel tanks. After settling, alcoholic fermentation is initiated with constant temperature monitoring to prevent overly rapid progression.

■ TASTING NOTES

The 2023 vintage is characterized by its brilliance. It unveils a charming refreshing bouquet. It is a straight wine with a lot of volume on the palate. The grape varieties are vinified together, allowing the creation of a complex and balanced wine. The wine has subtle woodiness, giving it a broader mid-palate. It is ready to be enjoyed now.



TECHNICAL INFORMATION

Varietals : Sauvignon blanc 80%, Sémillon 20%

Alcohol content : 12.5 % vol.

pH : 3.45

Total acidity : 3.7 g/l