

CHATEAU PARADIS CASSEUIL

CHÂTEAU PARADIS CASSEUIL SÉLECTION SPÉCIALE 2021

■ VINEYARD ATTRIBUTES

Appellation : AOC Bordeaux, France

Paradis Casseuil covers some seventy hectares to the south-east of Bordeaux in the heart of the Entre-deux-Mers region. The vineyard is spread out over three communes, whose landscape of hills and slopes is reminiscent of Tuscany.

Terroir : The Paradis Casseuil terroir is mainly linked to the molasse of the Agenais, a typical geological formation of the Entre-Deux-Mers plateau, but also to the Asteria limestone, which appears at the place called "Le Paradis". Over the course of the blocks, these two formations have a wide variety of sedimentary facies: sandstone limestone, marl, clay with calcareous nodules, variegated magnesian molasse, etc. The Sélection Spéciale cuvée comes from the coolest terroirs to the north of the estate. Bordered by the forests of the Entre-Deux Mers region, the soils here are rich in clay and calcium, with exceptional structural porosity, favouring deep root development. The inherent coolness of these soils is a precious asset in the face of the now increasingly hot seasons. Individual plot selection at harvest time contributes to revealing all the finesse and complexity of Chateau Paradis Casseuil Sélection Spéciale.

■ VINTAGE SUMMARY

What an eventful vintage! The year 2021 was full of challenges, but we demonstrated resilience. The season started with a month punctuated by nights of frost, followed by a vegetative explosion in early June, greatly complicating canopy management. The incessant rainfall in May and during the second half of June and the first half of July required constant mobilization of the team to prevent the risk of mildew. It wasn't until August that we saw a respite, allowing for satisfactory ripening and the successful completion of this vintage.

■ 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

Intense in color, with red-violet reflections.

Fruity on the nose, with aromas of red fruit, plum and blackcurrant, accompanied by a subtle woody touch and hints of vanilla.

On the palate, this wine presents a good structure with pleasant tannins and refreshing acidity.

TECHNICAL INFORMATION

Varietals : Merlot 75%, Cabernet sauvignon 20%, Cabernet franc 5%

Alcohol content : 12,5 % vol.

pH : 3.5

Total acidity : 3.4 g/l

