

CHATEAU PARADIS CASSEUIL

CHÂTEAU PARADIS CASSEUIL 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

2019 was a vintage of contrasts, marked by strong local variations. With a cool spring, heatwaves in the summer and dry weather throughout the year, the weather conditions prevented the development of disease. The cold and rainy weather in June disrupted flowering, causing poor fruit set and uneven berry development and ripening. Then the water stress, variable depending on the sector and the terroir, led to blocked ripening. The berries were therefore small in size, resulting in relatively low yields. Fortunately the rain, which returned from 22 September, revived ripening and allowed the red grape varieties to achieve all their 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

Garnet colour of good intensity.

There is lovely ripe fruit on the nose, dominated by aromas of black fruit like blackberries and Morello cherries, along with very discreet roasted notes. Full-bodied, supple and crunchy on the palate, it has a silky tannic structure and attractive elegance on the 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

