

CHÂTEAU PARADIS CASSEUIL SÉLECTION SPÉCIALE 2020



■ 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 Ia 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

The particularly mild winter favored rapid soil warming and early budburst, as in 2019, 10 days ahead of average. Following heavy rains in April, some soils became waterlogged, with symptoms of root asphyxia and slow growth often observed. Despite cooler temperatures in June, the vines maintained their lead. The lack of rain in the summer was responsible for poor berry swelling and severe water stress from July onwards. Veraison was slow but steady. The heat and dryness of the summer meant that we lost part of our lead. Ripening of the grapes took place in optimal conditions (high temperatures, long periods of sunshine, cooler nights than in July). These ideal climatic conditions lasted until September 20, enabling us to harvest the Merlot and Cabernet plots in October.

■ 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

Beautiful, deep crimson-purple colour.

Intense, complex nose, combining scents of spices and ripe fruit with subtle oaky notes. Full, rich and balanced on the palate, this wine has a fresh, aromatic finish.

TECHNICAL INFORMATION

Varietals: Merlot 70%, Cabernet sauvignon 30%

Yield: 45 hL/ha

Alcohol content: 13.5 % vol.

pH: 3.52

Total acidity: 3.38 g/l