

CHATEAU PARADIS CASSEUIL

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■ VINEYARD ATTRIBUTES

Appellation : AOC Bordeaux, France

■ VINTAGE SUMMARY

2015 was characterized by a rather late bud break, and rapid, uniform flowering in very favourable conditions (low rainfall and above-average temperatures). July was very hot (with temperatures approaching heatwave levels between 30 June and 6 July) and dry (20 mm of rain, as in 2010). However, August was very rainy (90 mm on average) compared to the last fifteen years, and the onset of ripening (late July/early August) was fast and uniform. The difference in rainfall between August and September affected the vines in various ways, but did not harm the superb overall quality of the 2015 vintage in Bordeaux.

■ WINE MAKING SCHEME

Traditional. Pumping over and maceration times were adjusted for each vat, depending on the grape variety and the ripeness of the tannins.

■ TASTING NOTES

Colour: Deep crimson-purple with shades of black.

Nose: Refined and aromatic, dominated by pleasantly woody notes (cocoa, toasted aromas).

Scents of liquorice develop on swirling.

Palate: Full-bodied and well-structured, with silky tannins and a long spicy finish.



TECHNICAL INFORMATION

Varietals : Merlot 70%, Cabernet sauvignon 30%

Yield : 40 hL/ha

Alcohol content : 13.25 % vol.

pH : 3.59

Total acidity : 3.16 g/l