

CHATEAU PARADIS CASSEUIL

CHÂTEAU PARADIS CASSEUIL SÉLECTION SPÉCIALE 2017



■ 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 Carbenet Sauvignon coming from well exposed gravel slopes.

■ VINTAGE SUMMARY

Vintage 2017 was marqued by late frost on 27th and 28th April which caused severe damages in Bordeaux vineyards as well as other parts of France and in Europe. The crop was historically low, the lowest volume since 1991 therefore characterised by considerable heterogeneity in quality in the properties affected. Nevertheless, quality was there for those who were not affected which was the case luckily for Paradis Casseuil.

■ 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

Deep purple colour. The nose is flattering dominated by soft spicy notes, grilled almonds and discreet toasted scents. In mouth it is well-balanced, round, medium structure with soft tannins. Peppery aromas at the end.

TECHNICAL INFORMATION

Varietals : Merlot 70%, Cabernet sauvignon 30%

Yield : 48 hL/ha

Alcohol content : 12.5 % vol.

pH : 3.37

Total acidity : 3.28 g/l