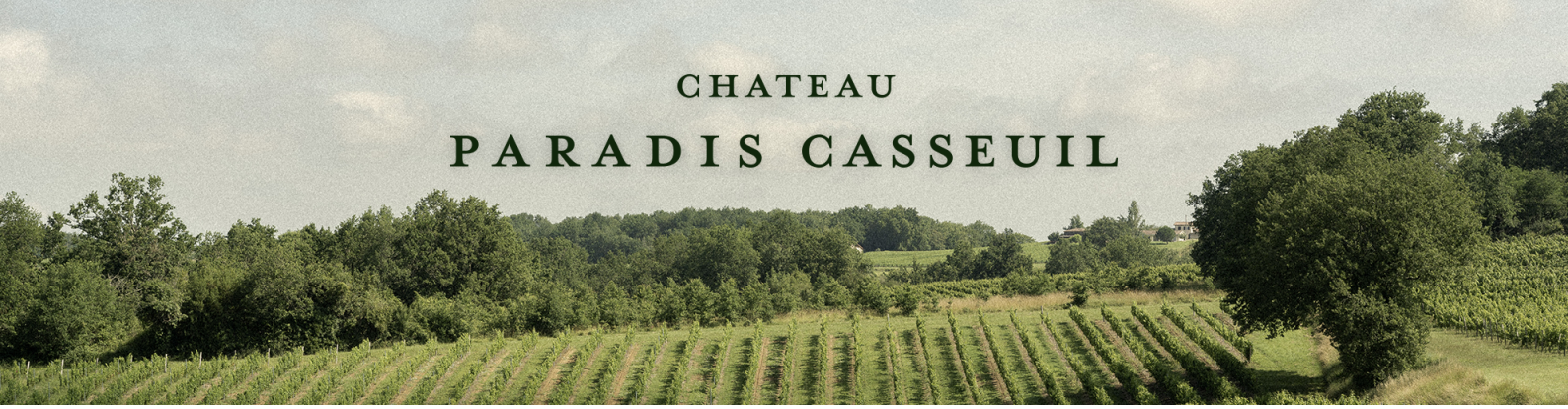

CHÂTEAU PARADIS CASSEUIL SÉLECTION SPÉCIALE 2024

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.

WINE MAKING SCHEME

The water deficit significantly reduced the size of the berries, resulting in a substantial concentration of the tannins in the skins. Agility was required during the extractions, working with finesse and precision. Short macerations allowed to highlight the balance of this vintage, which combines richness with a fine tannic structure. The proportion of wine aged in oak was reduced compared to previous vintages to preserve the juicy character of the wine. A new milestone in the life of the estate.