

CHATEAU PARADIS CASSEUIL



CHÂTEAU PARADIS CASSEUIL BLANC 2024

■ VINEYARD ATTRIBUTES

Appellation : AOC Bordeaux, France

Paradis Casseuil covers about sixty hectares southeast of Bordeaux, in the heart of the Entre-Deux-Mers region. The vineyard is distributed across three municipalities, with a hilly landscape reminiscent of Tuscany.

Terroir : The terroir at Paradis Casseuil consists primarily of Agenais molasse, a typical geological formation of the Entre-Deux-Mers plateau. Additionally, there is Astria limestone present in the specific location called "Le Paradis." Across the different sections of the vineyard, these formations showcase a diverse range of sedimentary features, including sandy limestone, marls, clays with limestone nodules, variegated magnesian molasse, and more. The resulting soils are often highly clayey and rich in calcium, offering excellent structural porosity. They allow deep root penetration and provide a certain freshness.

■ VINTAGE SUMMARY

This vintage reminds us that each year is a new adventure. The sanitary conditions required constant vigilance, but the quality of the terroirs and the work of our teams throughout the season allowed the grapes to reach their full potential. Thanks to a rather cool September, the Sauvignons stand out with their beautiful freshness, great aromatic complexity and finesse. The Sémillons, on the other hand, presented a real challenge. We had to take risks, but it was worth it: they perfectly complement our Sauvignons, giving Paradis Casseuil 2024 a remarkable texture and exceptional balance.

■ WINE MAKING SCHEME

This wine is produced using traditional winemaking methods in temperature-controlled stainless steel tanks. After settling, alcoholic fermentation is initiated with constant temperature monitoring to prevent overly rapid progression.

■ TASTING NOTES

Expressive and elegant on the nose, revealing notes of citrus and white-fleshed fruit. A subtle floral touch adds complexity to this captivating bouquet.

The attack is lively and refreshing, conferring a good tension, which highlights the purity of the fruit. The balance is remarkable, offering us a white wine that combines freshness, complexity, and precision.



TECHNICAL INFORMATION

Varietals : Sauvignon blanc 90%, Sémillon 10%

Alcohol content : 12 % vol.

pH : 3,28

Total acidity : 4,12 g/l