

CHATEAU PARADIS CASSEUIL

CHÂTEAU PARADIS CASSEUIL 2020

■ VINEYARD ATTRIBUTES

Appellation : AOC Bordeaux, France

Paradis Casseuil covers some sixty 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 soils that develop here are usually very clayey and rich in calcium. They thus benefit from excellent structural porosity, which is favourable to deep root development, but also from a certain coolness.

■ VINTAGE SUMMARY

The particularly mild winter favoured rapid warming of the soil and early budburst, as in 2019, 10 days ahead of the average. Following the heavy rains in April, some soils were waterlogged, with symptoms of root asphyxia and slowed growth often observed. Despite cooler temperatures in June, the vines maintained their advance. The lack of rain in the summer was responsible for poor berry growth and significant water stress from July onwards. The veraison was slow but regular. The heat and dryness of the summer caused us to lose part of the lead we had. The ripening of the grapes took place in optimal conditions (high temperatures, long periods of sunshine, nights less hot than in July). These ideal climatic conditions continued until 20 September, allowing the Merlot and Cabernet plots to be harvested with peace of mind 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

The 2020 vintage has a beautiful ruby colour. It develops a pretty bouquet with fruity and intense notes. It is a supple wine with little body. The grape varieties are vinified separately, allowing for a rich and smooth blend. The wine is finely wooded which gives it a characterful finish. It is best drunk immediately but can be forgotten for a few years.

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

