

THE STORY

Château Paradis White is a pure expression of Provence: yellow as a sunbeam, nose and mouth full of fruits, carried by a pleasant freshness like a summer night.



TASTING NOTES

A PLEASANT AND AROMATIC NOSE OF MENTON LEMONS, GREEN APPLES PEARS AND FRESH FLOWERS. MEDIUM BODY WITH FRESH ACIDITY AND A COMFORTING CREAMY TEXTURE ON THE MID-PALATE. ZESTY AND VIVID FINISH. VERMENTINO AND SAUVIGNON BLANC. DRINK NOW.

WINEMAKING

Classic in control, thermoregulated vats.
Single Elevage made in stainless steel vat, for each plot's must.
Assemblage 10 days after the end of fermentation.

FOOD PAIRING

Perfect pairing with salads and pasta, all sea food dishes, chicken or turkey, goat cheese

GRAPE VARIETIES

50% Vermentino 40% Sauvignon 10% Grenache

