

## SPECIFICATION SHEET

# Château Paradis red wine 2018

### VARIETALS

Syrah (50%)  
Cabernet-Sauvignon (40%)  
Grenache Noir (10%)

### PLOTS OF VINES

Taille Fer - 30 years old  
Pommier - 50 years old  
Eguillen - 20 years old

### TERROIR

Shallow clay-limestone soils  
North exposure  
Dry and cool climate

This range epitomizes our terroir, which spreads from the Sainte-Victoire mountain to the Luberon area. Château Paradis red is a rich and expressive wine marked by red fruits.

### WINEMAKING PROCESS

All the grapes are picked manually, sorted first in the vineyard and then in the cellar. The grapes are then destemmed, crushed and vinified in concrete tanks. After 3-4 days of cold pre-fermentation maceration, the yeasts begin the alcoholic fermentation (25-28°C) which will last about 15 days. During this period, the extraction of tannins is done gently by means of pumping over and unloading. The wines are raked after 30-35 days of vatting. The Syrah and the Cabernet Sauvignons are aged for 6 months in oak barrels, and the Grenache Noirs in concrete tanks. The blend is then determined in collaboration with oenologists **Michel Tardieu** and **Philippe Cambie**.



### TASTING NOTES

Ruby color with garnet highlights.

Powerful nose with notes of licorice, jammy red fruits and spices (cinnamon).

Beautiful concentration in the mouth with silky tannins and good freshness. A perfect balance between roundness and tannins.

**16**  
Jancis Robinson  
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Vintage 2017



Vintage 2017



Vintage 2017  
Editors' Choice

« Saddle leather, lead pencil, currants and spice all emerge from this fullbodied, rich, mouth-filling beauty that offers tons of charm and character. »  
**JEB DUNNUCK**, editor at Wine Advocate - Robert Parker, november 2017.