

# Château Paradis

## rosé wine 2019

### VARIETALS

Syrah (60%)  
Grenache Noir (40%)

### PLOTS OF VINES

Pommier - 50 years old  
Paradis - 50 years old

### TERROIR

Shallow clay-limestone soils  
North exposure  
Dry and cool climate

This emblematic wine is above all a worthy representative of its terroir. It comes from a selection of our most beautiful parcels. All these parcels are located on the limestone areas of the estate and give this wine its characteristics profile: aromatic complexity, a long finish and minerality.

### WINEMAKING PROCESS

The grapes are harvested during the coolest hours of the night to preserve the aromatic intensity of the grapes. The juices are obtained after direct pressing. Each variety and each plot are pressed and vinified separately and the work done in the cellar is adapted to each tank. After alcoholic fermentation, the wines are tasted and blended for a first bottling in early December.



### TASTING NOTES

The robe is luminous with a pale peach color. The nose is fine and complex. It has notes of lemon and fruit in syrup (peach and apricot). The palate is fresh, lively and fruity. An airy and elegant wine with a great aromatic persistence. The recommended storage period : 1-2 years.



«Grenache, the 2018 Coteaux d'Aix-en-Provence Rosé offers up aromas of cantaloup and citrus. It's medium-bodied and on the ripe, chunky side, but it's flavorful, delivering red berry flavors that turn crisp and focused on the long finish.» **JOE CZERWINSKI, editor at the Wine Advocate - Robert Parker, may 2019. (vintage 2018)**

«This is a ripe style of wine that also has great freshness. The combination is irresistible, full of refreshing, juicy acidity as well as bright red fruits. Drink now.» **ROGER VOSS, editor at the Wine Enthusiast, may 2019. (vintage 2018)**