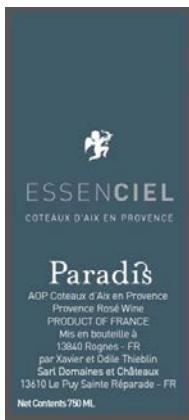


ESSENIEL DE PARADIS

Coteaux d'Aix-en-Provence 2020



ORIGIN

Provence, France

APPELLATION

AOP Coteaux d'Aix-en-Provence

VINEYARD

75 hectares at 650 feet above sea level
+/- 25-year-old vines planted in a clay-limestone soil

BLEND

Grenache, Cabernet Sauvignon & Syrah

FARMING

Harvested at night and are then directly pressed

WINEMAKING

Each grape varietal is fermented separately and blended at the end of November then bottled in January

AGING

Aged +/- 4 months in steel tanks

TECHNICAL INFORMATION

12.5% Alc. |

Essenciel de Paradis 2020 vintage is wild elegance. The almost clear salmon, pale rose color that coats your glass makes way for a sophisticated nose full of red fruits, citruses, and white fruits. The mouth experiences a greedy minerality that is stitched with the tang of the fresh fruits found throughout the nose. This rosé will leave you nothing short of salivating for more of its beautiful complexity. Enjoy with cold meats, smoked salmon, bouillabaisse, and grilled fishes.

Provence's 2020 vintage can be characterized by its balance between freshness and aromatics. This unique combination arises from the lack of constraints caused by sweltering summer heat. Unlike 2019, 2020 allowed for the grapes to ripen slowly and gently meaning that they could retain their natural aromas of fresh and tangy fruits such as strawberries and citruses.

Essenciel de Paradis is a collaboration of Michel Tardieu of the Rhône's acclaimed Tardieu-Laurent, and Philippe Cambie, consultant winemaker, Robert Parker's 2010 Winemaker of the Year. Michel and Philippe selected mixed parcels of vines from Chateau Paradis.

Château Paradis is nested on the slopes to the north of this historic town "Aix-en-Provence" where this delicious Provençal rosé is made. The Syrah, Grenache and Cabernet Sauvignon vines, averaging 25-years of age, are planted in clay-limestone soils.

The warm Mediterranean climate combined with this soils diversity produces a wine with excellent structure and a refreshing mineral edge. Clay imparts power and an aromatic structure to the wine, while the chalky limestone rounds it out, bringing fruit notes and a nice minerality.

ACCOLADES

This vintage has not yet been rated.

