



CHÂTEAU PARADIS

« L'Oiseau du Paradis » 2019 COTEAUX D'AIX-EN-PROVENCE

Château Paradis' 2019 'L'Oiseau du Paradis' Rosé is the quintessential rosé. It opens with balanced notes of fresh fruits such as peaches and strawberries, the refreshing essence of orange zest, and hints of papaya. The palate's texture is as balanced as the nose, as the wine's texture blends perfectly with the everlasting freshness first found in the nose. There is no reason not to drink this as soon as a bottle is in your hands.

Nestled in the heart of Provence, Château Paradis lives up to its name as a hidden paradise of lyrical landscapes and seductive wines. The estate of Château Paradis totals 160 hectares of which 80 hectares are dedicated to vineyards. Within this 80-hectares is an exceptional parcel of +/- 30-year old vines. Because of their age, these vines are able to reach down deep into a rich clay-limestone terroir some 650 feet above sea level.

Located on the north face of the Trevaresse Mountain in front of the Durance River, the vines benefit from the Mistral winds coming from the Rhône valley and a cool climate that follows the river. Syrah, Grenache and Cabernet Sauvignon vines thrive in the warm Mediterranean climate and produce a perfectly crafted rosé wine. Clay imparts power and aromatics to the wine, while the chalky limestone rounds it out, bringing fruit notes and a nice minerality.

ACCOLADES

2019 International Wine Report – 91 points

2019 Wine Enthusiast Magazine – 91 points

“Balanced and deliciously fruity, this blend of four grapes, including Cabernet Sauvignon, is fresh, lightly spicy and crisp. Acidity shines through the lively texture. The wine finishes with a touch of pepper. Drink now.” -W.E.

ORIGIN

Provence, France

APPELLATION

AOC Coteaux d'Aix-en-Provence

VINEYARD

+/- 30-year-old vines planted in a clay-limestone soil
Yield: 45hL/ha

BLEND

40% Syrah, 30% Grenache, 30% Cabernet Sauvignon

FARMING

Vines are harvested at night when it is much cooler and are then pressed immediately

WINEMAKING

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

TECHNICAL INFORMATION

12.5% Alc. |

