

Le Paradou

GRENACHE 2019

Description

Le Paradou is a wine true to its Provençal terroir. It is a genuine ambassador of this acclaimed region known for its authentic way of life, charming little villages and bright sunny days.

Drawn to the regions special micro climate; cool fresh nights and hot sunny days, our family fell in love with this southern area.

With this cuvee Le Paradou, we are proud to share our savoir-faire by creating a varietal of wines which showcase a light, fresh and balanced style

Soil

The majority of grapes are from clay and lime-stone slopes at an average altitude of 200/250 meters (650 to 800 ft).

Grapes

100% Grenache.

Vinification

The grapes are destemmed and placed in concrete and stainless steel vats for 10 to 15 days. No oak or barrel aging. Bottled by Famille Chaudière.

Tasting notes

Limpid and dark ruby color.

Nose of black and red berries with spicy notes.

In the mouth: Good concentration, roundness and freshness at the same time. Crunchiness of the grapes, cherry and blackcurrant aromas with hints of pepper. Very easy to drink !

Food and Wine pairing

Very easy to pair with many simple dishes: charcuterie, red snapper, Serrano ham, grilled white or red meats, pizzas etc. It can also be paired with more structured dishes (daube d'Avignon, venison). Serve at around 17°C (62°F)

Press (vintage 2016)

Wine Advocate - Jeb Dunnuck : 90/100

"Deep ruby colored, with awesome notes of garrigue, pepper, kirsch and dark fruits, this beauty hits the palate with medium to full-bodied richness, no hard edges and a great finish. It sells for a song and way over-delivers." (Avril 2017)

Famille Chaudière

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