

CHÂTEAU PARADIS

AOP COTEAUX D'AIX EN PROVENCE, ROSÉ



WINEMAKER

Michael Tardieu

WINE REGION

Provence

STORY

This range epitomizes the terroir spreading from Sainte-Victoire mountain to Luberon area. This specific climate helps to raise elegant and fresh wines with great aromatic persistence.

VINIFICATION

Grapes are picked at the coldest hours of the day, de-stemmed and crushed before pressing (pneumatic press). The free run juice and the best press juices are blended. The fruit aromas are developed using very low temperature (stainless steels tanks equipped with an automatic cooling system) and a slow fermenting process.

TASTING NOTES

Bright, strong and salmon. The nose is Rich and intense, offers a blend of pear fruit and flowers with subtle citrus notes. The mouth Complex and voluptuous, perfect mix of roundness and generosity with a long fruity finish.

FOOD PAIRING

A perfect compliment to oysters, seafood salads, snails or Goats cheese.

PRESS

Robert Parker Wine Advocate 91/100

« A classic dry Provencal rosé, the light salmon colored Coteaux d'Aix-Provence has fabulous notes of citrus rind, crushed rocks, peach and orange blossom to go with a medium bodied, clean, classy and flavorful feel on the palate. This is a Provencal rosé at the finest. » (2015).

Wine Enthusiast 90/100

« This is an attractive blend of Grenache noir and Syrah, giving a smooth wine that has just the right amount of acidity. Red currant and Bartlett pear flavors give the wine its fruity side. It is ready to drink. » (2017).

QUICK FACTS

VARIETY

60% Syrah
40% Grenache

AGING

Stainless steel

