

LE PARADOU

Description

“Paradou” in the old Provençal language, the “langue d’oc,” does not mean “paradise” but refers to the old watermills that once dotted the landscape. Le Paradou is indeed a former watermill owned by the Chaudière Family and the guest house of Château Pesquié. Frédéric & Alexandre Chaudière, the new generation of the family, have selected great Cinsault plots to create a pale, crisp and fresh rosé.

Soil

limestone & sands at average altitude of about 200 m (650 ft).

Grapes

100% Cinsault.

Vinification

The harvest is destemmed and placed in stainless steel vats at low temperature. 100% Direct press rosé. The malolactic transformation is blocked to support the natural acidity.

Tasting notes

Very pale color, with very bright and limpid reflections.

Nose of red berries (red currants).

The mouth is very balanced and very elegant, with tart notes, citrus, raspberries and red currant aromas, and a great freshness.

Food and Wine pairing

Ideal as an aperitif or to enjoy on your terrace. Le Paradou rosé will match perfectly grilled vegetables or white meats, salad and fresh starters, with goat cheese for instance, pizzas and most spicy dishes.

For desserts, pair it with strawberry or raspberry pies, fruit soups, etc...

Best served around 10-12° C (50-53° F)

Press

→ Wine Diva - Top 115 wines of 2015 - 2 stars “Delicate, tangy, dry”

→ Winescore.ca - 89/100 points (vintage 2015)



Famille Chaudière - www.paradouwines.com

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Sarl Famille Chaudière au capital variable de 8 270 euros - Code APE : 4634Z - Siren 447 578 428

Siret 447 578 428 00016 RCS Avignon - N°TVA : FR89447578428