

L'OISEAU DU PARADIS

COTEAUX D'AIX-EN-PROVENCE 2020



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. |

The 2020 L'Oiseau du Paradis is lively and complex. In the nose, we first find a mix between red and citrus fruits. They echo throughout the palate before taking us to a tangy and persistent finish. The freshness of the finish between minerality and salinity is a never-ending invitation to come back.

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 citrus.

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

This vintage has not yet been rated.

