

# ESSENCIEL DE PARADIS

## Coteaux d'Aix-en-Provence 2020



### ORIGIN

Provence, France

### APPELLATION

AOP Coteaux d'Aix-en-Provence

### VINEYARD

75 hectares at 650 feet above sea level  
+/- 25-year-old vines planted in a clay-limestone soil

### BLEND

Grenache, Cabernet Sauvignon & Syrah

### FARMING

Harvested at night and are then directly pressed

### WINEMAKING

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

### AGING

Aged +/- 4 months in steel tanks

### TECHNICAL INFORMATION

12.5% Alc. |

Essentiel de Paradis 2020 vintage is wild elegance. The almost clear salmon, pale rose color that coats your glass makes way for a sophisticated nose full of red fruits, citrus, and white fruits. The mouth experiences a greedy minerality that is stitched with the tang of the fresh fruits found throughout the nose. This rosé will leave you nothing short of salivating for more of its beautiful complexity. Enjoy with cold meats, smoked salmon, bouillabaisse, and grilled fishes.

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.

Essentiel de Paradis is a collaboration of Michel Tardieu of the Rhône's acclaimed Tardieu-Laurent, and Philippe Cambie, consultant winemaker, Robert Parker's 2010 Winemaker of the Year. Michel and Philippe selected mixed parcels of vines from Chateau Paradis.

Château Paradis is nestled on the slopes to the north of this historic town "Aix-en-Provence" where this delicious Provençal rosé is made. The Syrah, Grenache and Cabernet Sauvignon vines, averaging 25-years of age, are planted in clay-limestone soils.

The warm Mediterranean climate combined with this soils diversity produces a wine with excellent structure and a refreshing mineral edge. Clay imparts power and an aromatic structure 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.**

