



## VILLA PARADIS PROVENCE

### VARIETALS

Syrah (60%)

Grenache Noir (40%)

### TERROIR

Shallow clay-limestone soils

Dry and cool climate

This pleasurable wine is the culmination of meticulous care at each step of the vinification process.

### WINEMAKING PROCESS

The harvest takes place during the coolest hours of the day. The cellar is equipped with an oxygen-free cooling and the maceration with skins favor the fruity aromas. Then, oenologists **Michel Tardieu** and **Philippe Cambie** join the Château Paradis team to determine the blend.

### TASTING NOTES

The color is pale pink with luminous reflections.

An aromatic freshness on the nose, with delicate aromas of strawberries and citrus.

The mouth is fresh and lively. A nice attack with a long and generous finish.

