

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 Grenache plots, slightly elevated, to create a fresh and crunchy wine.

Soil

The grapes are mostly from clay and lime-stone slopes at an average altitude of about 200/250 meters (650 to 800 ft).

Grapes

100% Grenache.

Vinification

The grapes are destemmed and placed in concrete and stainless steel vats during 10 to 15 days. No oak aging at all. Bottled by Famille Chaudière.

Tasting notes

Limpid and dark ruby color.

Nose of black and red berries with spicy notes.

In the mouth, good concentration, roundness and freshness in the same time. Crunchiness of the grapes, cherry and blackcurrant aromas with hints of pepper. Very easy to drink !

Food & wine pairing

Very easy to associate with many simple dishes: charcuterie, red snapper with Serrano ham, grilled white or red meats, pizzas... It can also be paired with more structured dishes (daube d’Avignon, venison). Serve at around 17°C (62°F)

Presse review

→ *Wine Advocate* - Jeb Dunnuck : 90/100

“Deep ruby colored, with awesome notes of garrigue, pepper, kirsch and dark fruits, this beauty hits the palate with medium to full-bodied richness, no hard edges and a great finish. It sells for a song and way over-delivers.”

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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