

Château LES PARIS

2021

Producteur Récoltant – Mis en bouteille à la propriété

Chateau Les Paris has been certified "Integrated Farming" estate since 2005 and then certified High Environmental Value. The Chateau is recently committed to a sustainable production approach, respecting a fundamental principle : to produce a quality wine that, throughout its development, respects the Men, the Earth and our Landscapes. This is why, since the 2021 vintage, Château Les Paris is going in to organic conversion.



Soils

Clay / limestone



Appellation

AOP Sainte Foy Côtes de Bordeaux



Grape variety

75% Merlot, 25% Cabernet Franc

Vinification

Traditional vinification : yields control, polyphenol analysis, fermentation with temperature control, pneumatic pressing to obtain the best juice.

Aging in stainless steel tanks for 6 months before bottling and storage in temperature-controlled cellars before selling.

Tasting notes

Colour | Intense color with purple reflections.

Nose | Marked by aromas of red fruits and toasted notes.

Palate | Élégant and perfectly balanced with a nice length in the mouth.

Light ● ● ● ● ● Powerful

Fruity ● ● ● ● ● Structured

Service tips

To be drunk between 15 and 17°C,
Ideal on a rib steak, a rack of lamb, Château les Paris will perfectly accompany beautiful pieces of meat.

Certification



Award

