



CHÂTEAU DU
PARADIS
SAINT-ÉMILION GRAND CRU

Famille Bardet





CHÂTEAU DU PARADIS 2015

*A dense, supple, silky wine
with great length on the palate.*

Origins of the vineyard: 19th century

Owners: Bardet family

Total area: 5 hectares (12,5 acres)

Soil type: Gravel

Planting density: 6,000 vines per hectare

Average age of vines: 40 years

Cultivation: integrated production.
ISO 14001 certified.

Soil management: permanent natural grass cover
et permanent

Grape varieties: Merlot, Cabernet Franc,
Cabernet Sauvignon

Yield: 23 hectolitres per hectare

Harvest: hand picking

Two sorting operations: density sorting on a
Tribiaie table to select only perfectly ripe fruit;
then calibration on a Calibiaie table to select
only the small grapes

Pre-fermentation soak: at low temperature

Winemaking: plot by plot, fermentation
with native yeasts, half the harvest in new barrels
and half in temperature-controlled stainless
steel vats. Gentle extraction, no pumping and
submerged pommacce

Post-fermentation soak: at 26°

Malolactic transformation: half in new barrels
and half in the barrels
used to ferment the wine

Ageing in barrels: half in new barrels and half
in the barrels used to ferment the wine
for 16 months

2015 production: 15, 000 bottles

Blend 2015 : 67 % merlot, 30% Cabernet
Franc, 3% Cabernet Sauvignon