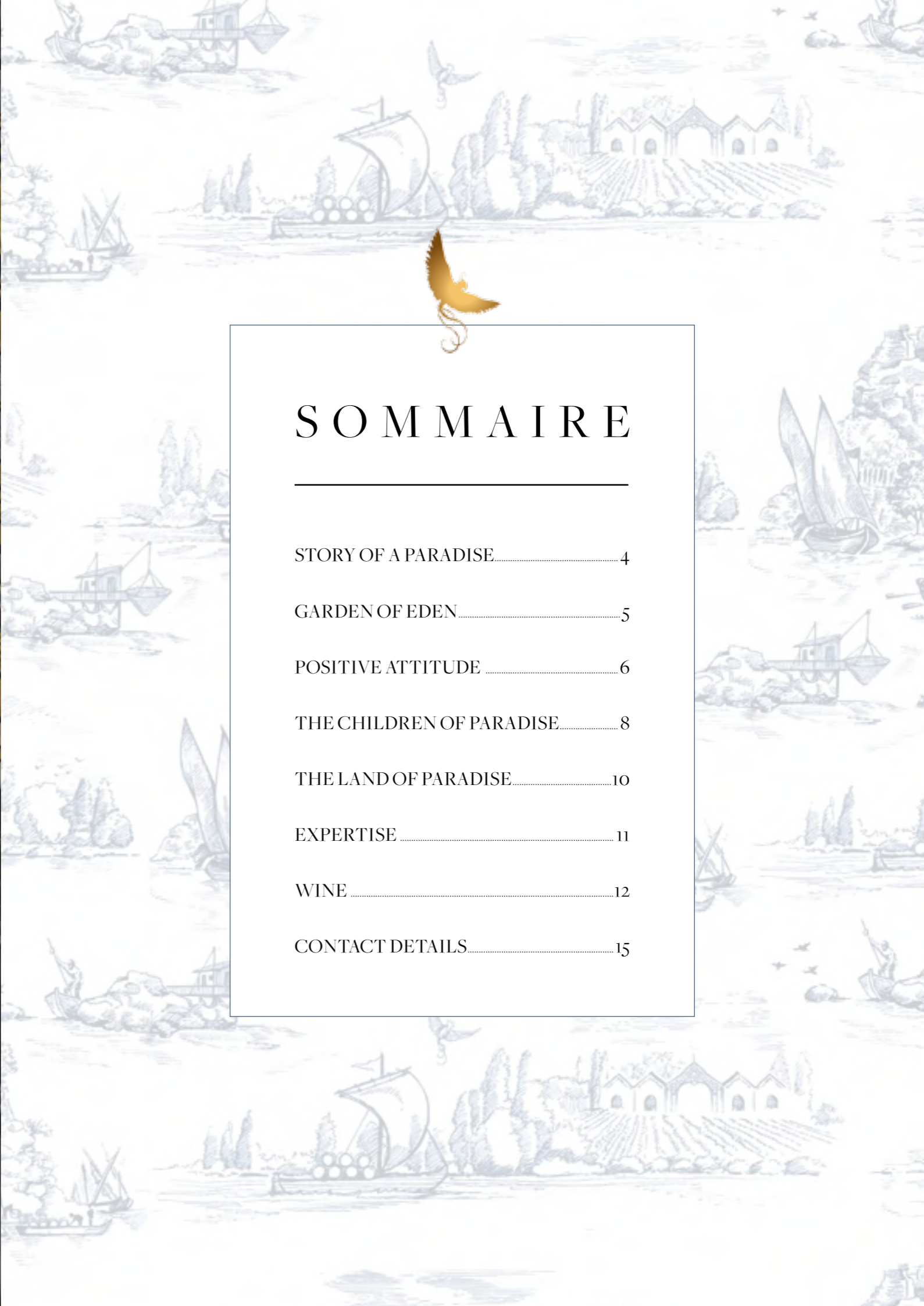




CHÂTEAU DU
PARADIS
SAINT-ÉMILION GRAND CRU





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STORY
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OF A
PARADISE

In the beginning there was water, vines and wine...

This is the story of a paradise that came to be on the banks of the River Dordogne in the little French village of Vignonet, near Saint-Emilion in south-west France at a crossroads on the Saint James Way. The cross that stands by the road that leads there is a perfect signpost for pilgrims, who obviously stopped there for supper and the night, before taking the middle road onwards to their final destination.

It belonged to the Bardet family last century, then was lost as it passed from generation to generation, but in 2013, the family took it back again.

The Bardet family history starts in the 18th century in Vignonet with a certain boatman called Seignieriau, who traded in wine and cereals. This lone captain of his own gabare river boat, sailed up and down the Garonne, Dordogne and Gironde rivers, loading barrels of wine near the vineyards and unloading them at the ports. Vignonet quickly became a prime wine trade port and an obligatory stop-off on the way to Bordeaux harbour and foreign destinations. As its river-based trade prospered, the family decided to invest in vines.

The development of the railway network at the end of the 19th century moved trade routes away from the waterways and the livelihood of the boatmen was destroyed. The family decided to focus on its passion, winegrowing.

One of the daughters, Jeanne, married a Saint-Emilion farmer and landowner named Jean Roy. In the 1920's, their daughter Marthe-Marguerite married Henri-Gabriel Bardet, a wine broker and founder of Château du Val d'Or in the area of Cale near Vignonet. With the help of their only son, Roger, they bought new plots of land in the 1960's including Château Pontet-Fumet.

Roger Bardet handed on the values of hard work, a passion for winegrowing and respect for the terroir to his eldest son Philippe. In 2008, they acquired Château Franc Le Maine, the family's third Saint-Emilion Grand Cru estate. The family passion for wine goes from strength to strength. Philippe's sons, Paul-Arthur and Thibault Bardet acquired Château du Paradis in 2013. Together, they represent the new generation of Vignobles Bardet that will continue to look after and build on the family's assets with a paradise lost and recovered.



A Garden of Eden perfectly located

Château du Paradis is a single-plot 5-hectare (12.5-acre) Garden of Eden magically deposited there by the swirling waters of the River Dordogne. It is a unique place on top of a stony mound slightly higher than the level of the river, which protects it and helps maintain mild riverside temperatures with none of the extremes in winter and in summer. The River Dordogne is a major feature in the history of Saint-Emilion wines and served in the past as a route for the transport of wine and goods, which were carried in flat-bottomed gabare river boats between Bergerac and Bordeaux.

Although gabares are no longer used very much for transport by river, one is still depicted in the Bardet family emblem.

In the historical house at Château du Paradis, which is now the family home, there is a well-known "Jouy" decorated cotton fabric that shows the river boat. It can also be seen on the wine labels, which relate the history of the estate and the people who lived there, the vines and the river. Just like birds of paradise the family is known for its optimistic outlook and enjoyment of life.





Positive attitude

The passion for winegrowing is part of our family history. This and the great value we attach to hard work, the well-being of our vines and respect for the terroir, ensures balance and creates sustainable conditions for life, involving the land, plants, the environment and Man. As our sons take over from their fathers, they are in turn introduced to this life of passion.

In the eighties, Philippe Bardet already began innovating and investing in the business with the aim of respecting the environment and preserving the balance of the ecosystems. The cellars are equipped for geothermal energy, thereby using a natural environmental resource, while the nearby river provides a sustainable energy source. The vines are cultivated following the principles of rational agriculture. This environmentally friendly approach has led to ISO 14001 certification. Philippe Bardet, who presides over the Bordeaux Wine Environmental Management System leads by example, by applying all measures to preserve the natural ecosystems on his family estates and at Château du Paradis. The family-owned business does everything necessary to ensure that every type of waste is eliminated as well as possible with minimal impact on the environment. The wines are made in cellars that are washed with lime and aired, thereby using the natural humidity that is beneficial for the ecosystem.

In its continuous quest to innovate and look after its vines in the best possible way, the Bardet family relies on the expert advice of the consultant oenologist Hubert de Boüard.





The children of Paradise

Surrounded from birth by vines and wine, Paul-Arthur and Thibault naturally became interested in cultivating vines and the enjoyment of tasting. Their true vocation came from a revelation; the intense pleasure they experienced when tasting a 1988 Beauséjour-Bécot shared by the family.

Today, when they have the opportunity to taste very old vintages made years ago by their grandfather or their father, they recognise that “this is the greatest part of our inheritance”.

So when Château du Paradis became available with its close connections to the very origins of their family, the next chapter in its history seemed obvious. “A magical alchemy” came about. Château du Paradis became their Holy Grail. Their ambition today is to continue on with the ancestral practices that they have inherited, while welcoming in the latest innovations to sustain their traditional craft in modern times.

After studying business and an MBA in food and wine luxury brand management, Thibault decided to settle in Cologne, Germany to take charge of exports and to seek out partnerships in northern Europe. Paul-Arthur firstly studied for technical diplomas in winegrowing and winemaking at Blanquefort technical college, before going on to explore trade and marketing for a Master 2 degree at Insec business school. The two brothers have remained very close to each other and pursue the same vision of passing on their passion, above all sharing their expertise, being open and welcoming all those who come to experience their paradise, while enjoying the adventure of life together.

These vineyard kids are now men in the field, eager to sell. Using the communication tools of generation Y, they contrive together to welcome you at the gates of paradise and offer to share their subtle, elegant wine, which embodies a freshness so like them.



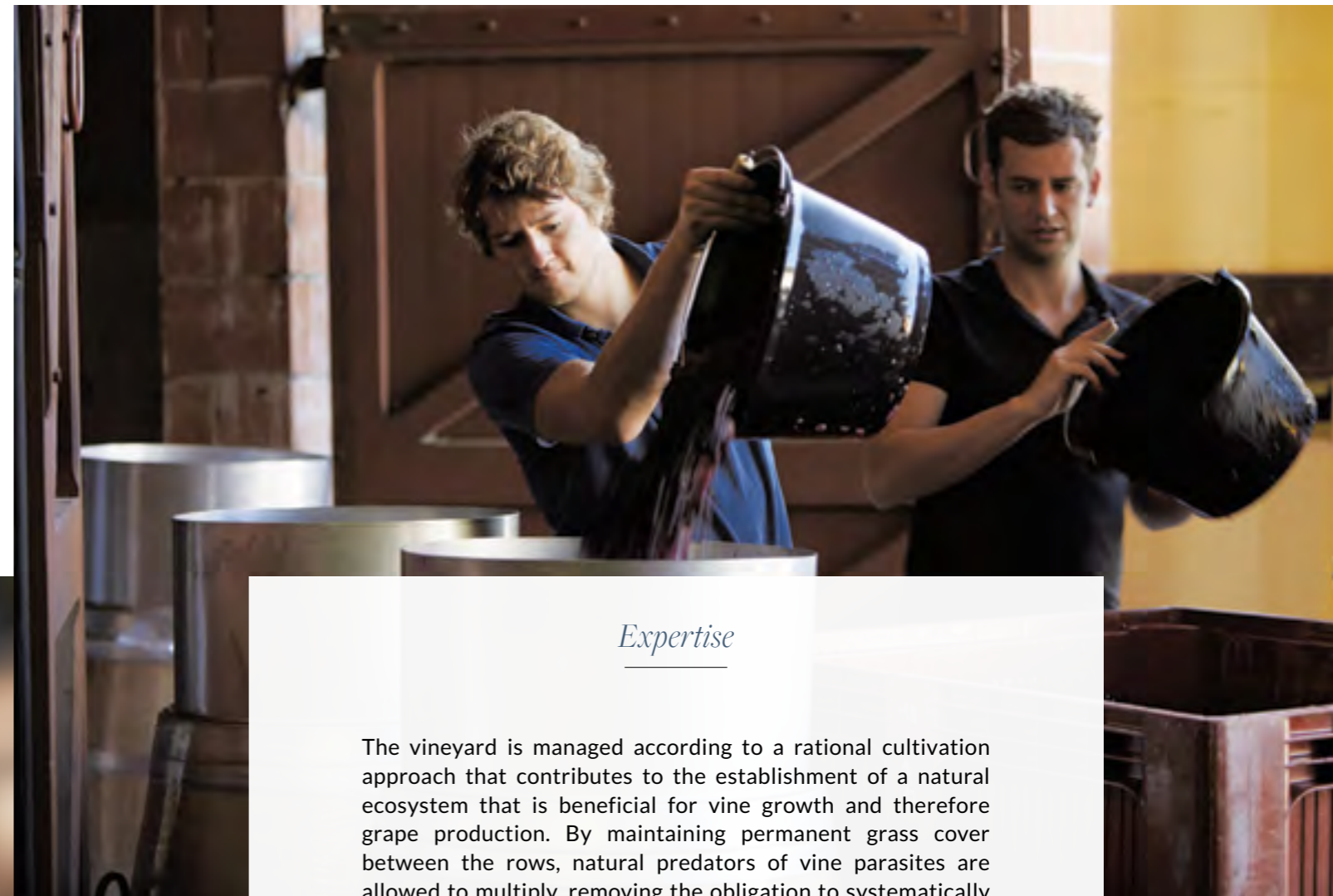


The land of Paradise

Located side by side along the River Dordogne, the house and the cellars bathe in a magical, unique atmosphere of calm, which all visitors enjoy for its natural, relaxing feel.

The estate's 5 hectares (12.5 acres) lie on a stony mound. This mix of gravel, clay and sand carried and deposited by the river, absorbs the heat during the day and reflects it back at night, while the grapes ripen. This reinforces the concentration, complexity and aromatic elegance of the wines.

The Bardets are above all winegrowers and focus all their efforts and resources on the soil and nature by applying rational agricultural methods, so as to develop wines that reflect the specific characteristics of their *terroir*.



Expertise

The vineyard is managed according to a rational cultivation approach that contributes to the establishment of a natural ecosystem that is beneficial for vine growth and therefore grape production. By maintaining permanent grass cover between the rows, natural predators of vine parasites are allowed to multiply, removing the obligation to systematically spray or use fertilisers. The soil is slowly but surely enriched by the formation of humus.

Meticulous bud removal, thinning out and de-leafing are carried out manually to enhance the fruit ripening process, so that the grapes can be carefully picked by hand at harvest time. The harvest is sorted twice, picking out only the very best fruit, thereby maximising the future wine's potential for quality. A Tribaie table is used, which sorts grapes by density, separating the perfectly ripe fruit from the unripe, damaged or rotten grapes. A Calibaie table is then used with its calibration system to sort the grapes according to their size. Château du Paradis wines are made exclusively with small grapes that are perfectly ripe.

The Bardet family controls alcoholic fermentation, using its own yeasts. Their wines are made according to the "vinification intégrale" method, which involves keeping the fruit and must in wood at all stages. This way, the wine is more intimately wooded, making for a more balanced result. The technique also makes it possible to separately vinify the grapes from different areas of each plot and to contribute rounded tannins to the wine. By making the wines in upright casks, the must can be stirred with the pommace submerged, helping to avoid the formation of off-tastes and excessive oxidation. The wines are aged over a period of 12 to 18 months.



CHATEAU DU PARADIS 2014

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*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

Grape varieties: Merlot, Cabernet Franc, Cabernet Sauvignon

Yield: 23 hectolitres per hectare

Harvest: hand picking

Two sorting operations: density sorting on a Tribaie table
to select only perfectly ripe fruit;
then calibration on a Calibaie 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 pommace

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

2014 production: 15,000 bottles



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