



CACHET WINE

Château Paran Justice St Emilion Grand Cru, 2019

Code PARA070

Château Paran Justice is situated in Saint Etienne de Lisse, at the bottom of the slopes down to Château de Pressac. This vineyard benefits from very good exposure to the South. The owner, Mr Boutros-Toni, decided a few years ago to farm his vineyard in an environmentally friendly way. All the vines are ploughed using a horse in order to avoid soil compaction and all treatments are carried out using very light equipment.

Tasting Notes:

This wine has plenty of dense and plummy fruit and is fresh and juicy on the palate. The wine benefits from a long finish and has exceptionally well integrated oak tannins.





CACHET WINE

Specification

Vinification Paran Justice is a wine made from plots of vines planted in 1961 and is currently managed by the Union de Producteurs in St Emilion, with the production centred across the road from Chateau Fonplegade. Harvested by plots and grape variety selection. All hand harvested. Gravity flow winemaking with temperature control. Pre-fermenting maceration for 2 days to enable gentle extraction of fine phenolics. Maceration period 25 - 30 days. Aged in French oak barrels (20-40% new oak barrels) for a period of between 12 - 14 months.

ABV 14%

Size 75cl

Drinking Window Drink now

Country France

Region Bordeaux

Area Saint-Émilion

Sub Area Saint Etienne de Lisse

Type Red Wine

Grape Mix 70% Merlot, 30% Cabernet Sauvignon

Genres Vegetarian

Vintage 2019

Body Soft, fruity and smooth

Producer Château Paran Justice

Producer Overview Château Paran Justice is situated in Saint Etienne de Lisse, at the bottom of the slopes down to Château de pressac. The vineyards benefits from very good exposure to the south. The owner, Mr Boutros-Toni decided a few years ago to farm his vineyard in an enviromentally friendly way. All the vines are ploughted by a horse in order to avoid soil compaction.

Closure Type Cork

Food Matches Serve at room temperature. This is a perfect partner for red meat, especially roast leg of lamb, although it makes a good match for roast poultry or moderately mature cheeses.