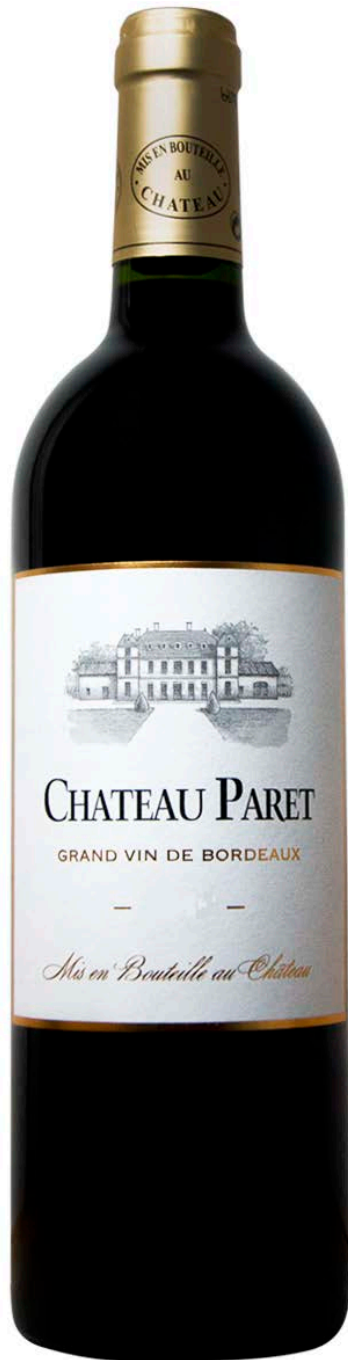


CHÂTEAU PARET

CASTILLON - CÔTES DE BORDEAUX Rouge (Red)



Ownership & history:

This vineyard is owned by the Fauchey family, who have been making wine in the Bordeaux area since the 17th century. The estate has a slightly peculiar history. Up until the second world war, they mostly made white wine. This in itself is not that odd; what is odd is that they were making it for the army. Today though, the vineyard is mostly planted with merlot, the grape best suited to the climate and soil of the domain.

Vineyard & location:

Running along the edge of the Saint-Emilion appellation, the vineyard straddles the slopes of the Dordogne valley. These slopes are key to making good wine, offering excellent exposure to the sunshine that ripens the grapes. The soil is a mix of clayey topsoil with limestone subsoil.

Harvest, vinification & ageing:

Modernity is key when it comes to the winemaking at Château Paret. A long maceration with careful temperature control is carried out in order to get as much fruit out of the grapes as possible, and ageing is carried out in stainless steel to maintain this purity of flavour.

Tasting:

With a red fruit nose and a smooth, medium bodied mouth, Château Paret goes well with any red meat.

Here's wine expert Matthew Jukes on the wine:

"This amazingly dense, dark, posh-tasting claret is a complete surprise... You get an awful lot of flavour for your money with cassis-steeped Paret".

Blend:

80% Merlot
20% Cab. Sauvignon