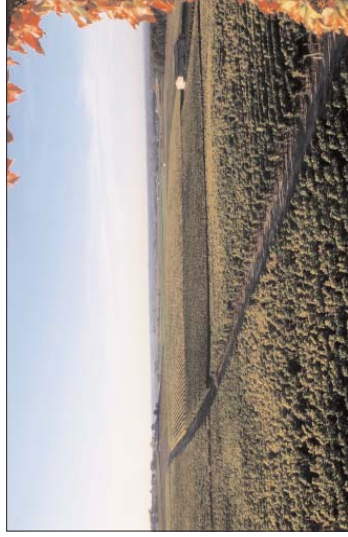


CHÂTEAU PARADIS CASSEUIL

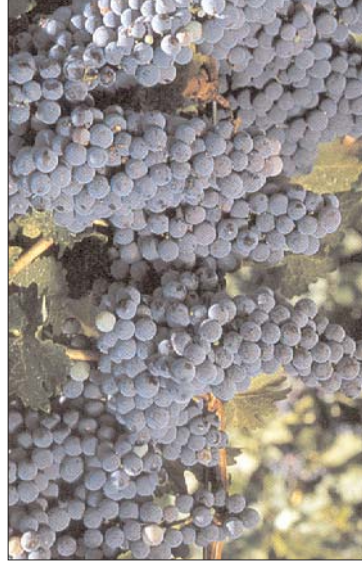
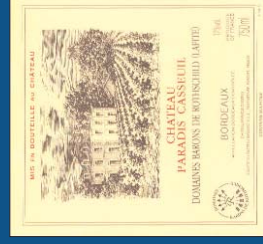
LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)
BORDEAUX, FRANCE



Château Paradis Casseuil gets its name from the combination of the cadastral name of the main parcel of vineyards called “Vines of Paradise” and the district of Casseuil.

Château Paradis Casseuil is a former dependence of Château Rieussec. It also underwent Rieussec’s troubled history in the 20th century. Taken under Domaines Barons de Rothschild (Lafite)’s wing in 1984, Château Paradis Casseuil’s cellars are located in the heart of the vineyard located in Sainte-Foy-la-Longue.

The Château Paradis Casseuil cellars, located in Sainte-Foy-la-Longue are used to vinify the red wines.



The vineyard is located in the three districts of Casseuil, Caudrot, and Sainte-Foy-la-Longue in the appellation Entre-Deux-Mers. There are 23 hectares (57.5 acres) of vines including 17 hectares of red varieties on clay-limestone soil at Caudrot and Ste-Foy, and clay and gravel soil at Casseuil.

The red varieties are 50% Cabernet Sauvignon, 45% Merlot and 5% of Cabernet Franc.

The wines of Château Paradis Casseuil are bottled in spring without ageing in oak barrels. This allows the wines to keep their freshness and the fruit. They can be enjoyed within 2 to 3 years after harvest.

Château Paradis Casseuil Rouge

CHÂTEAU PARADIS CASSEUIL

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)

Bordeaux, France



Rouge 2009

THE VINEYARD

The vineyard is located in the three districts of Casseuil, Caudrot, and Sainte-Foy-la-Longue in the appellation Entre-Deux-Mers. There are 23 hectares (57.5 acres) of vines including 17 hectares of red varieties on clay-limestone soil at Caudrot and Ste-Foy, and clay and gravel soil at Casseuil. Winemaking is performed traditionally with permanent monitoring of temperatures during fermentation. The Château Paradis Casseuil cellars, located in Sainte-Foy-la-Longue are used to vinify the red wines. The wines of Château Paradis Casseuil are bottled in spring without ageing in oak barrels. This allows the wines to keep their freshness and the fruit. They can be enjoyed within 2 to 3 years after harvest.

HARVEST & AGEING

The period until June was quite rainy and characterized by pleasant temperatures. The summer days were very nice and warm combined with cool nights. This allowed for a slow but full maturity. The harvest took place from September 27th for the Merlots and from October 12th for the Cabernets. Pumping over and maceration times were adapted to each vat, according to the plot and the level of ripeness of the tannins. The fermentations took place in stainless steel vats all with temperature control. Alcohol fermentation lasted 5 days, and maceration lasted 2 days. Malolactic fermentation took place in vats for 15 days. The wine was then aged in stainless steel vats for 9 months.

WINEMAKER'S NOTES

Expression of many fruits in this wine that is well structured, ample and full.

Controlled Appellation: Bordeaux

Grape Varieties: 58 % Merlot, 39 % Cabernet Sauvignon, 3 % Cabernet Franc

Yield: 55 hl/ha

Finished Alcohol: 13%

Total Acidity: 2.95 g/L

Production: 11,850 cases

