



LE PARADOU

Côtes de Provence Rosé

The land where the mountains embrace the Mediterranean, where France meets Italy and where the coastal and cosmopolitan cities of Nice, Cannes and Saint-Tropez give way to remote and rural villages, Provence is a rugged landscape of lavender fields, olive groves and wine – most notably its pale, fruity and refreshing rosés. Provence is so synonymous with rosé that it has largely defined the style of Pink wine made all around the world.

A joint project between the brothers Alex and Fred Chaudière of Château Pesquié and Eric Solomon, Le Paradou Côtes de Provence Rosé, is a blend of Cinsault, Grenache and Vermentino from a vineyard located in the heart of Provence, in the shadow of Sainte-Victoire, the picturesque peak immortalized by Paul Cézanne in more than 70 paintings.

This classic blend is made from grapes that are sustainably farmed on rocky limestone and sandy clay soils. At harvest the grapes are picked by hand in the early morning, cooled at the cellar and pressed whole-cluster to extract the lightest color possible. The wine is then fermented and aged in stainless steel tanks before bottling. The Cinsault provides this wine's delicate fruit flavors reminiscent of raspberries and strawberries, the Grenache its color and spice, and the Vermentino its freshness and acidity.

ORIGIN

France

APPELLATION

Côtes de Provence

SOIL

Clay limestone, sandy red clay

AGE OF VINES

20-30

ELEVATION

250 meters

VARIETIES

Cinsault, Grenache, Rolle

FARMING

Sustainable

FERMENTATION

Hand harvested, gentle, whole cluster pressing, fermented in stainless steel tanks

AGING

4 months in tank, no SO2 until bottling

ACCOLADES

90 – 2021 Côtes de Provence Rosé – Jeb Dunnuck

90 – 2021 Côtes de Provence Rosé – Wine Advocate

91 – 2018 Côtes de Provence Rosé – Jeb Dunnuck



ERIC SOLOMON
SELECTIONS

