



# LE PARADOU

## Cinsault Rosé

Le Paradou is a project created by Alexandre and Frédéric Chaudière whose family produce some of the most respected wines in the Ventoux at Château Pesquié. It is reasonable to think “Paradou” means “Paradise” in the old language of the langue d’Oc, as it is magical to live in the south of France. Yet, “Paradou” actually refers to the old watermills that once dotted the landscape. In homage to these majestic giants, once commonplace throughout Provence and the Southern Rhône, the Chaudière brothers have created these fresh and pleasing wines made to capture the essence of their birthplace. They source their grapes for these cuvées from some of their younger vines in the Ventoux and through a small network of growers off the beaten track in the rugged regions to the east and west of the Rhône Valley. The vines, ranging in age from 10 to 60 years old, and are cultivated following the laws of Terra Vitis, an organization that ensures that properties respect the environment by stressing the benefits of integrated farming. In 2022 they will have secured enough long-term contracts to ensure all the Paradou wines are made from grapes where they control the farming so that by 2025 Le Paradou will be certified organic.

### ORIGIN

*France*

### APPELLATION

*Méditerranée*

### SOIL

*Clay limestone, gravel*

### AGE OF VINES

*25*

### ELEVATION

*150-250 meters*

### VARIETIES

*Cinsault*

### FARMING

*Sustainable*

### FERMENTATION

*Hand harvested, direct pressing,  
fermentation in stainless steel tanks*

### AGING

*3 months in tank*

The Paradou vineyards are at higher elevations and planted on poor clay-limestone or sandy soils. This guarantees the freshest and most drinkable wines possible. The varietal range is comprised of a Rolle, a Viognier, two Cinsaults (Rosé & Rouge), and Grenache Noir. They feel that these are the signature varieties that best showcase the rugged region between the Rhône Valley and the Côte d’Azur. They prefer sites that are sheltered and avoid vineyards that face fully south. Winemaking is simple, uncomplicated, and conducted in stainless steel tanks or concrete vats to preserve these wines’ aromatic charms and crunchy fruit flavors. If you’ve ever had the pleasure to travel to Provence in summer, sit outside at a patio restaurant and enjoy the local food and wine, then you know exactly what Fred and Alex aim to achieve with Le Paradou.

From vineyards ranging in altitude from 150-250 meters, Cinsault vineyards are on limestone and clay soils (pebbly terraces which were deposited during the substantial floods of the Quaternary Period). The elevation and poor soils allow Fred and Alex to harvest their Cinsault at perfect ripeness while retaining a high level of freshness.



ERIC SOLOMON  
SELECTIONS

