

OWNER GFA de Parzon

PRODUCTE

IN DE BORDEAUL

Château La Paz

BORDEAUX

en Bouteille à la Pro

SOILS clayey and chalky

GRAPE VARIETIES

90% merlot 10% cabernet sauvignon

VINE-CARE

sustainable agriculture methods

SURFACE OF THE VINEYARD

28.73 hectares

CHÂTEAU LA PAZ

BORDEAUX AOP 2016

HISTORY

The Château La Paz has a really lovely story. In the 20's, its first owner was airline pilot. His wife and him adopted a child from La Paz in Bolivia. As a tribute to this city, he decided to give the name to his chateau. The house belongs to a Belgian family but since 1995, Jean Paul Nivelle, former CEO of the Cave de Lugon, bought the estate and the vines. Today his children, his two daughters and his son help him to manage the chateau.

WEATHER CONDITIONS

the exceptional vintage 2015, 2016 unquestionably remarkable in Bordeaux, quality, quantity, and a very classic style. This high quality depends on relatively quick flowering and fruit-set during weather that is sufficiently warm and dry. And, the month of dry July slowed down and put a definitive stop to vine growth no later than the beginning of véraison. Thanks to dry and warm weather in the months of August and September provided full ripening of the various grape varieties. Then, a sunny mid-September and month of October virtually without any rain completed ripening and made for a leisurely harvest. Because of all this well climatic conditions, the grapes had an amazing color, also they were aromatic with a nice acidity. The 2016 red wines give every indication of being outstanding. They have an amazing colour. They are also fruity, without any herbaceousness, and combine the tannic power of great vintages with a deliciously velvety texture.

BLENDING AND AGEING

Following consultation with our oenologist, Chateau La Paz was blended in function of plot origins to achieve a balanced wine. The wine was aged in stainless steel vats during 6 months.

TASTING NOTES

Rich wine with fine tannins and fruits. Blueberry, mineral and floral character. Light structure with a fresh finish.

Mail: contact@cavedelugon.com Tél. 05 57 55 80 90 6, rue Louis Pasteur 33240 Lugon-et-l'Île-du-Carnay

WWW.CAVEDELUGON.COM

