

FAMILY WINE MERCHANTS SINCE 1906

Château Paran Justice St Emilion Grand Cru, 2019

 Price
 £21.49

 Code
 PARA070

Château Paran Justice is situated in Saint Etienne de Lisse, at the bottom of the slopes down to Château de Pressac. This vineyard benefits from very good exposure to the South. The owner, Mr Boutros-Toni, decided a few years ago to farm his vineyard in an environmentally friendly way. All the vines are ploughed using a horse in order to avoid soil compaction and all treatments are carried out using very light equipment.

Tasting Notes:

This wine has plenty of dense and plumy fruit and is fresh and juicy on the palate. The wine benefits from a long finish and has exceptionally well integrated oak tannins.





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| Specification | |
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| Vinification | Harvested by plots and grape variety selection. Gravity flow winemaking with temperature control. Pre-fermenting maceration. Maceration period 25 - 30 days. Aged in French oak barrels (20-40% new oak barrels) for a period of between 12 - 14 months. |
| ABV | 14% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | France |
| Region | Bordeaux |
| Area | Saint-Émilion |
| Sub Area | Saint Etienne de Lisse |
| Туре | Red Wine |
| Grape Mix | 70% Merlot, 30% Cabernet Sauvignon |
| Genres | Vegetarian |
| Vintage | 2019 |
| Body | Soft, fruity and smooth |
| Producer | Union de Producteurs de Saint-Emilion |
| Producer Overview | Since its formation in the 193s, the Saint-Emilion Producers' Union has greatly evolved. From a group of six founding winemakers, the Union has expanded to welcome a further 164 growers. The Union aims to pool the resources of wine-producers in terms of production and the marketing of their stock. |
| Closure Type | Cork |
| Food Matches | Serve at room temperature. This is a perfect partner for red meat, especially roast leg of lamb, although it makes a good match for roast poultry or moderately mature cheeses. |