



The Daily Drinker

2016 Grenache Le Paradou, Château Pesquié

ref. PARA160 APR18

Wine Variety: Ubiquitous, old variety that has proven prone to producing sports (genetic mutations) and that most likely has its origins in Spain (although Sardinia is claimed by some Italian commentators). Grenache requires a warm climate due to its extended growing season. It is the second most planted grape in France after Merlot. Grenache's tolerance of hot, dry climates means that it is widely grown in those countries where such conditions are found.

Wine Region: The lion's share of the fruit for this wine comes from the Minervois, where the fruit is grown at 250 metres on classic soils of limestone-clay.

Wine Producer: Le Paradou is a range of wines created by the owners and wine makers of Château Pesquié, a celebrated estate in Ventoux in the southern Rhône Valley. A Paradou is a mill and this one is part of the Pesquié estate. Vines are grown on poor soils and the aim is to produce fresh wines of character.

Single Bottle **£10.50**
member price: £9.45

Six Bottle Case **£63.00**
member price: £56.70

 Style: Red - light	 Grape Variety: Grenache	 Producer: Château Pesquié	 Serving Temperature: 17°C
 Alcohol Content: 14%	 Country: France	 Appellation: <i>not specified</i>	 Drink By: 2020
 Bottle Size: 75cl	 Region: Rhône	 Colour: Still Red	 Food: Asian/Spicy Duck Lamb Pasta Pork

Tasting Notes:

Medium deep mulberry red in colour. The aromas are the essence of southern French Grenache: all fruitcake, dark fruit cream dotted with spice. It's dark cherry and plum and that bit of dusty bramble with a touch of cinnamon bark.

The entry is smooth and cool and slides across the tongue for a while then suddenly picks up structure in the form of sandy-mineral tannins. There's some very nice acidity here, too. The finish is dry like nut skins, long and scrubs the palate. This would be better with food, I think. Venison would be very good, plainly cooked. But red meat, in any event. Lovely stuff.

#3wordtastingnote: fruitcake, spice, cool

To buy this wine, go to www.thedailydrinker.co.uk
or call 01380 827291