



CHÂTEAU DE BIRAZEL

FRUIT DE LÉGENDES



PAULUS 2021

TERROIR & VINEYARD :

The Vintage PAULUS was created from grapes from selected plots

Soil: chalky-clay and gravel slopes

Average age of the vines: 45 years

On 5 hectares, 4,000 vines per hectare

Yield: 40 hectoliters per hectare

BLEND :

73% Merlot

20% Cabernet Sauvignon

5% Cabernet Franc

2% Carménère

HARVEST & VINIFICATION :

Manual harvest at optimal maturity. Selection and sorting by “densilys” density bath. Gravity reception. Gentle extraction, tank fermentation. Maceration for 1 month

AGEING:

9 months in diamond-shaped tanks for 50%

9 months in amphorae for 40%

9 months in large oak vat for 10%

TASTING NOTES :

Greatly polished red with a medium body and juicy berry-fruit core. Velvety finish.

TASTING SCORE :

James Suckling - 91/92

PRODUCTION :

26.000 bottles

ALCOHOL CONTENT :

14,5 %

