



Chateau de Paraza Rosé is made from the estate's young Syrah and Grenache vines. The 2016 edition is a blend of 2/3 Syrah and 1/3 Grenache grapes. The varieties are fermented separately and the *cuvée* was assembled in mid-November.

The 2016 growing season began early with very warm temperatures and little rain in May and June. Flowering took place in late-May and early June, and was successful across the varieties. The Summer weather was hot with a constant wind from the North which kept the crop in good health. Late August and September brought relatively cooler temperatures and periodic light rain. *Veraison* took place at the normal times: the week of August 3rd for the young vines Syrah and Grenache for the Rosé (and over the next 2-3 weeks for the red wine parcels.) The fruit attained perfect maturity and gained in complexity with perfect sugar-acid balance due to the additional time on the vine.

The Syrah grapes destined for the 2016 Rosé were picked in September and the Grenaches on September 22nd – the same dates as in 2012. The weather during the harvest period was ideal: sunny during the day and cool, dry nights. The Paraza team began picking at 5AM in order to ensure that the fruit was cool when it arrived at the winery, so that Rosé would be as fresh and aromatic as possible. A new selection procedure ensured that only the perfect fruit was vinified. The grapes were allowed to cold-macerate in a closed Vaslin press for 3 hours under inert gas to prevent any oxidization, and were then gently pressed. The vinification period lasted 21 days and the juice was kept at only 16 degrees C. to ensure freshness. All of the sugar in the grapes fermented out, and the finished wine is totally dry. The young Rosé developed its depth of flavor and complexity in the course of maturation on the lees for two months without undergoing malolactic fermentation. The 2015 Chateau de Paraza Minervois Rosé has a bright, very pale pink color and captivating flavors of red citrus, strawberries, red currants, flowers and spice. It is light, fresh, elegant and vividly flavored. The 2016 Chateau de Paraza Minervois Rosé was bottled and released in mid-December. It is the finest Paraza Rosé made to date.