

# CHÂTEAU DU SEUIL - AOC CÉRONS 2006

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Chateau du Seuil Cérons is the original style of late harvest wine made at the property for over 150 years. The old vine Semillon is grown on terraces of river gravel and sand deposits with a sub soil limestone, clay, iron pan.

Our proximity to the river Garonne creates conditions of early morning mist which allows the botrytis to infect the grapes. These grapes are then hand picked with approximately five “tries” or passes by the pickers through the vineyard, choosing only those in optimal condition. Pressed pneumatically then chilled to a very low temperature to allow for clarification. Alcoholic fermentation occurs entirely in barrel.

We believe **the secret to a great sweet wine** is a good backbone of acidity which leaves the palate clean and fresh and certainly this is the style we seek to deliver.

## Colour

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Golden straw yellow.

## Nose

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a bouquet of light apricot and candied citrus fruit

## Palate

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Good lively acidity and clean fruit flavours, lemony citrus fruit, an almost marmalade like freshness. Tremendous complexity and concentration and length.

## Grape variety

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Semillon

## Vintage conditions

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2006 was an excellent sweet wine vintage for Bordeaux. Cool evenings and long sunny days allowed the grapes to reach maximum maturity. Early morning mists allowed the onset of botrytis and elevated sugar levels for this late harvest wine.

## Alc/vol

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13.0%

## Maturation

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100% of wine aged for 12 months in new or 1 year old French oak.

## Peak drinking

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Now - 2014

## Food matches

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Ideally as a chilled aperitif or dessert wine

