

# CHÂTEAU DU SEUIL - AOC CÉRONS 2007

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From Bordeaux's smallest Appellation of only 19 producers. 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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Deep golden hue, straw, yellow with an orange tinge .

## Nose

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a bouquet of citrus, apricots and candied fruits.

## Palate

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Good lively acidity and clean fruit flavours, lemony citrus fruit, an almost marmalade like freshness. Layers of flavour, complexity and concentration and length. A fresh finish in the mouth.

## Grape variety

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100 % Semillon

## Vintage conditions

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2007 was one of the great sweet wine vintages in Bordeaux. After a mediocre mid summer, a period of sustained dry weather began in early September. Cool evenings and long sunny days followed. Early morning mists followed by sunshine allowed an even distribution of botrytis and elevated sugar levels .

## Alc/vol

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13.5%

## Maturation

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100% of wine aged for 18 months in new or 1 year old French oak.

## Peak drinking

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Now - 2016

## Food matches

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Ideally as a chilled aperitif or dessert wine



Chateau du Seuil Cérons 2007 - GOLD MEDAL - International Wine Challenge Canada 2010

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