

CHÂTEAU DU SEUIL – AOC GRAVES BLANC 2007

Key Facts

- **Area under vine** - 7 hectares in the commune of Cérons. Average age of the vines 35 years.
- **Soil** - Terraces of river gravel and sand deposits with sub soil limestone, clay, iron pan.
- **White Varieties** - 50% Semillon, 50% Sauvignon Blanc.
- **Harvesting/Winemaking** - Hand picked and triaged, pressed pneumatically, Semillon fermented in new and 1 year old French oak barrels and Sauvignon in temperature controlled stainless steel. Left on lees for stirring using OXOLINE system for six months.
- **Agging** - 100% Semillon aged for 6 months in new and 1 year old French oak.
- **2007 Tasting note** - A year for freshness and clean floral aromas with a balanced level of acidity. As always distinctive mineral characters typical of Graves terroir. Bouquet of honey and citrus fruit. Sauvignon Blanc adds vivacity and floral aromas.



Chateau du Seuil 2007 - 2009 TROPHEE DES CRUS DE GRAVES - Best white wine from the Graves.

Château du Seuil excels at understated, oak-aged dry whites from the "Sauvignon Blanc and Sémillon grapes that seem so at home in this quiet corner of the Gironde" (Hugh Johnson & Jancis Robinson, World Atlas of Wine 6th Edition)

