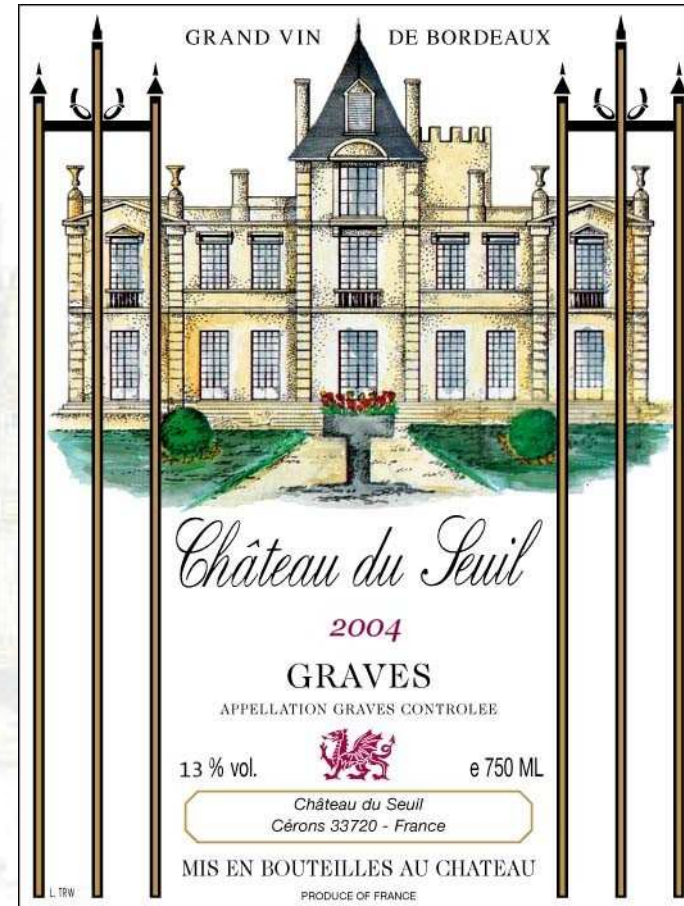


# Château du Seuil - AOC Graves Red 2004

## Key Facts

- **Area under vine** - 8 hectares red.
- **Soil** - Terrace of river gravel and sand deposits with sub soil limestone, clay, iron pan.
- **Red Varieties** - 50% Cab.Sauvignon, 40% Merlot, 10% Cab.Franc.
- **Harvesting/Winemaking** - Triaged and pressed pneumatically. In 2004 we undertook a heavy saignée of 20%, which was run off after 24 hours of maceration on skins. Lengthy pre and post ferment maceration-tank fermented, malolactic in barrels.
- **Aging** - 30% of wine aged for 18 months in new french oak, 70% in 1 year old oak. Left on lees for six months.
- **2004 Tasting Note** - 2004 was a voluminous year and has many of the characteristics of a classic bordeaux vintage. Good acidity, forward tannins and pleasant fruitiness. Multiple levels of structure and integrated oak flavours.



**Silver Medal - Vienna International Wine Challenge - October 2006**  
**Commended - International Wine Challenge London 2007**  
**Recommended - Guide Hachette 2008**  
**Recommended - Guide Hubert 2008**

