

CHÂTEAU DU SEUIL – AOC GRAVES BLANC 2009

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.
- **Aging** - 100% Semillon aged for 6 months in new and 1 year old French oak.
- **Tasting note** - 2009 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.



Decanter World Wine Awards 2011 - Château du Seuil Graves 2009

