

CHÂTEAU DU SEUIL – AOC BORDEAUX ROSÉ 2008

Chateau du Seuil Rosé is an aromatic and richer style of Rosé. Essentially a blend of two different winemaking methods. It is partially fermented from the free run juice of the red tanks after 24 hours of skin contact (known as saignee) and also partially from pressed red juice. In this portion of the blend red grapes are pressed pneumatically then chilled to a very low temperature to allow for clarification. Alcoholic fermentation occurs entirely in stainless steel tanks.

The grapes are grown on terraces of river gravel and sand deposits with a sub soil limestone, clay, iron pan.

Our unique style is known for the clear expression of the fruit , clean acidity and its creamy texture on the finish

Colour

Polished and clear, a bright red pink.

Nose

A bouquet of strawberries and raspberries

Palate

Fermented dry with fresh acidity and clean fruit flavours, almost creamy richness to the fruit.

Grape varieties

50% Merlot, 30% Cabernet Sauvignon, 20% Cabernet Franc

Vintage conditions

2008 was a very good vintage for Bordeaux. Cool evenings protected acidity and freshness whilst sunny days allowed the grapes to reach full maturity.

Alc/vol

13. 5%

Maturation

Bottled five months after vinification.

Peak drinking

Now - 2010

Food matches

Ideally as a chilled aperitif

