

CHÂTEAU DU SEUIL – AOC GRAVES BLANC 2007

Winner - 2009 Trophee Des Crus De Graves - Best Graves White in 2007 Vintage

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** - 60% Semillon, 40% 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.
- **Style** - Purity of fruit expressed with a balanced level of acidity. Distinctive mineral characters typical of Graves terroir. Bouquet of honey and citrus fruit. Sauvignon Blanc adds vivacity and floral aromas.

