

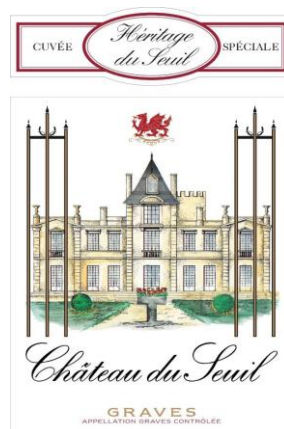
CHATEAU DU SEUIL

"Heritage du Chateau du Seuil" Red

Graves

Technical information

Country: France
Region: Bordeaux
Appellation: Graves
Grape Variety : 60% Cab.Sauvignon, 35% Merlot,
5% Cabernet Franc
Terroir : Terrace of river gravel and sand
deposits with subsoil limestone,
clay, iron pan
Age of the vines : average 35 years



Vinification

Hand harvested and triaged. Grapes are de-stemmed but not crushed. Skin contact for five days prior to fermentation, further skin contact post fermentation of 2 weeks. Alcoholic fermentation in modified 400 litre rotating barrels for gentle extraction. 100% malolactic fermentation in new french oak barrels. Left on lees for 6 months. Aging for up to 18 months in french oak barrels of which 30% are new.

Tasting notes

Concentrated deep purple color and flavor. Fruity but with multiple levels of structure, integrated oak flavors and ripe smooth tannins. The use of two fresh oak barrels adds considerable complexity to the oak flavours and tannins that are nevertheless well integrated.

Best to Drink:

Probably best put aside for a further 3-4 years.

Wine pairing:

Enjoyable with white and red meat.