

# CHÂTEAU DU SEUIL – AOC CÉRONS 2010

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**100% Semillon Botrytised** . From Bordeaux's smallest Appellation of only 19 producers Chateau du Seuil Cérons is the original style of late harvest wine made at the property for over 150 years. The old vine Semillon is grown on terraces of river gravel and sand deposits with a sub soil limestone, clay, iron pan.

Our proximity to the river Garonne creates conditions of early morning mist which allows the botrytis to infect the grapes. These grapes are then hand picked with approximately five “tries” or passes by the pickers through the vineyard, choosing only those in optimal condition. Pressed pneumatically then chilled to a very low temperature to allow for clarification. Alcoholic fermentation occurs entirely in barrel.

We believe the secret to a great sweet wine is a good backbone of acidity which leaves the palate clean and fresh and certainly this is the style we seek to deliver

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## Colour

Light straw yellow.

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## Nose

a bouquet of citrus, apricot and pineapple fruit

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## Palate

Our hallmark lively acidity and fresh fruit flavours, marmalade, pineapple and lemons. Lasting length of flavour, complexity and concentration. Fresh finish.



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## Maturation

100% of wine aged for 12 months in new or 1 year old French oak.

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## Peak drinking

Now - 2020

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## Food matches

Ideally as a chilled aperitif or dessert wine

