

CHATEAU DU SEUIL – BORDEAUX ROSÉ AOC 2011

Key Facts

- **Area under vine** - 2 hectares red.
- **Soil** - Terrace of river gravel and sand deposits with sub soil limestone, clay, iron pan.
- **Red Varieties** - 50% Cab.Sauvignon, 40% Merlot, 10% Cab.Franc.
- **Harvesting/Winemaking** - 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 saignée) 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. Run off from the red fermentation tanks. Tank fermented under cool conditions. Champagne yeast used.
- **Aging** - Bottled 4 months after vintage for freshness.
- **Style** - Award winning style. Bouquet of strawberries and raspberries. Fermented dry acidity adds vivacity.

