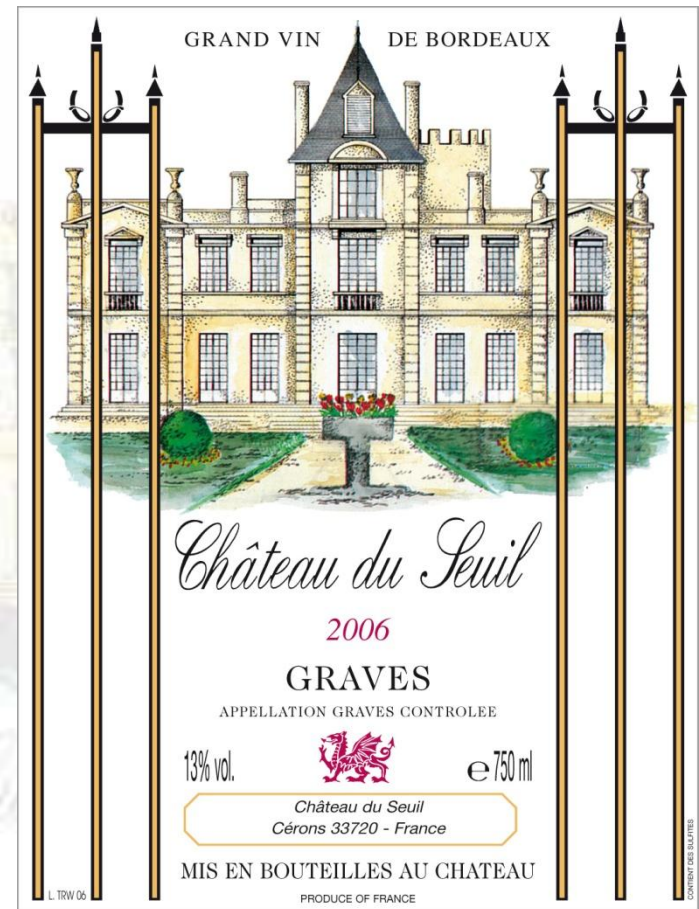


# CHÂTEAU DU SEUIL – AOC GRAVES RED 2006

## Key Facts

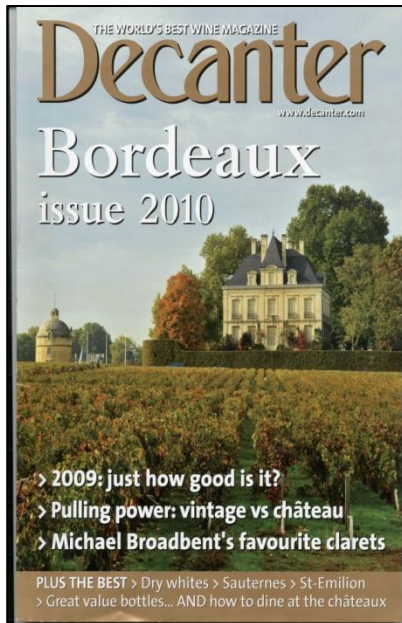
- **Area under vine** - 8 hectares red.
- **Soil** - Terrace of river gravel and sand deposits with sub soil limestone, clay, iron pan.
- **Red Varieties** - 50% Cab.Sauvignon, 40% Merlot, 10% Cab.Franc.
- **Harvesting/Winemaking** - Triaged and pressed pneumatically. In 2006 we undertook a saignee of 15%, which was run off after 24 hours of maceration on skins. Lengthy pre and post ferment maceration-tank fermented, malolactic in barrels.
- **Agging** - 30% of wine aged for 18 months in new french oak, 70% in 1 year old oak. Left on lees for six months.
- **2006 Tasting Note** - 2006 was a strong vintage at du Seuil. The wine has many of the characteristics of a classical vintage bordeaux. Good acidity, concentrated, forward tannins and a complex, pleasant fruitiness. Multiple levels of structure and integrated oak flavours.



# CHÂTEAU DU SEUIL – AOC GRAVES RED 2006

## Recent reviews

### Value Claret » -Château du Seuil Rouge 2006 – Bronze Medal



#### Château du Seuil, Graves 2006

Deep ruby colour. Fresh cherry and forest fruits on the nose, supported by toasty oak and subtle earthy aromas. Intriguing nose. Pleasant, bold fruit on the palate. Firm tannic structure and well balanced. Youthful but will develop nicely. **£15.38; MCW**

#### Guide Hachette 2010



**Gault Milau - Le Seuil 2006, avec son nez de belle complexité, se savoure sur tous les tons. Il s'ouvre sur des notes de tabac blond, de gros fruits noirs et de réglisse ; avant, en bouche, de se la jouer sur une structure affirmée et charpentée. La finale est molto andante, de type gourmande..**

Château du Seuil 2006 has a lovely complexity on the nose. It opens with notes of light tobacco, big red fruits and liquorice in all shades of these flavours. In the mouth it is both assertive and structured. The finish is long and persistent.

