



Château du Seuil Rouge 2016

AOP Coteaux d'Aix-en-Provence 14°

The Château du Seuil range includes fresh, gourmet wines that can be opened for any occasion

Grapes

Syrah 50%, Cabernet Sauvignon 25%, Grenache 25%

At the vine

The terroir and the soils: clay-limestone, pebbly. Altitudes of the plots, between 300 and 500m.
Philosophy : Sustainable viticulture based on observation, prevention and attention on the nature balance.

In the cellar, vinification and aging

Stainless- steel vinification, maceration from 3 to 6 weeks, daily pumping, followed by maturation in tank.

In the glass

Intense red colour, powerful with tannins present but silky, red and black fruits notes.

Tasting advice

Serve between 16° and 20°C.

Food and wine

Ideal to enhance provencale cuisine, such as "pieds paquets marseillais". Matches perfectly spiced dishes.

www.chateauduseuil.fr