



## Château du Seuil Blanc 2016

AOP Coteaux d'Aix-en-Provence 13°

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

### *Grapes*

Sauvignon Blanc 40%, Rolle 35% & Grenache Blanc 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*

Direct pressing, low temperature fermentation.

### *In the glass*

A pale yellow with bright tints with floral notes mixed with fresh fruits scents. The litchi notes and white peach linger, outstretched by a nice freshness extending towards a gentle finish.

### *Tasting advice*

Serve between 8° and 10°C. Perfect as an aperitif.

### *Food and wine*

It will emphasize a sea bream with fennel or will match with charm and grace a banana flambée dessert.