



Château Grand Seuil Blanc 2017

AOP Coteaux d'Aix-en-Provence 13,5°

The Château Grand Seuil range offers wines issued from selected parcels. They are the quintessence of the domain

Grapes

Sauvignon blanc 50%, Rolle 40 %, Grenache blanc 10%

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

Full destemming before crushing and pneumatic pressing. Vinification in new French barrels, with stirring during more than 5 months (lies suspension which gives aromatic complexity to the wine). On the 12th month, the wine, after a light filtration on grids, is bottled and will rest for a minimum of 6 months.

In the glass

Gold yellow, bright. The nose expresses intensity on floral notes, with a brioche taste and a touch of minerality and spices. The mouth is complex with brioche, buttery note with licorice finish, balanced, persistent.

Food and wine

Excellent on poultry with a cream sauce or saffron Scallops.

www.chateauduseuil.fr