



Château Grand Seuil Rouge 2017

AOP Coteaux d'Aix-en-Provence 14,5°

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

Grapes

Cabernet Sauvignon 50%, Syrah 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

Plot selection, full destemming before crushing, long fermentation and regular pumping. Pneumatically pressing. After malolactic fermentation, the wine is placed into oak barrels. Fermentation during 12 months, 1/3 in new barrels, 2/3 in 1 wine barrel.

In the glass

The Grand Seuil, elegant and harmonious, offers many notes and olfactory complexity proper to barrel maturation: spiced and vanilla-flavoured.

Tasting advice

If you open it still in its early stage, do so an hour before tasting. Don't hesitate to decant. This light aeration will optimise its olfactory and gustatory palette.

Food and wine

We recommend you to taste it with roast beef or lamb roast with Provencal Herbs.

www.chateauduseuil.fr