

Château Semonlon

Haut-Médoc

*Elegant and supple wine with a good cabernet sauvignon fruit intertwined with spicy notes and mellow and slightly woody tannins.
To drink over red meats, little game and cheeses*

LOCATION: In Avensan, close to Margaux, on a beautiful soil, the vines abut those of Château Citran. The estate was created by Mr Lagune, great grand-father of the actual owner Mr Dumora, and the estate has always been in the hands of the family.

VINEYARD AREA: 7 hectares

SOIL: Muddy gravel from the quaternary period and big stones

GRAPE VARIETIES: 60% Merlot, 40% Cabernet Sauvignon
Age of the vines: 35

HARVESTING: Green harvest, leaf removals. Hand-picking.

WINEMAKING: Traditional methods in stainless steel vats with temperature control (cold system). Cold maceration before fermentation (6°C); Very little crushing. Fermentation during 8 days and maceration during 4 weeks depending on the vintages, for the fruit's fixation.

AGEIN : In two-year oak barrels during one year

ANNUAL PRODUCTION : 45 000 bottles

