



Château Simon

AOC Barsac - Sauternes



Terroir : The vines are located in the Haut Plateau in the commune of Barsac on a unique clay and limestone resting on rocks with asteries.

Grape variety : 80% Sémillon, 18% Sauvignon Blanc & 2% Muscadelle.

Harvesting : Handpicking with 4 to 5 pickings with meticulous care. Only the overripe berries and grapes are selected (botrytis cinereas).

Winemaking : The botrytised grapes are delicately pressed during one night. After a cold soak the must is fermented in thermo-regulated stainless steel tanks. The best pressings are selected and aged in oak barrels for 18 months.

Tasting notes : With a splendid gold robe this wine has an intense nose of supple exotic fruits and citrus fruits. The attack is round and fruity with an ample evolution, rich and fresh. The finish is full of spicy notes and a delicate touch of freshness with a slight minty character.

Food pairing : This white wine can be served as a brilliant aperitif with a Roquefort feuilleté. It is a perfect companion of white meats, spicy dishes, asiatic cuisines and the traditional foie gras.

Production : 26 000 bottles.

