

BORDEAUX

BARSA

CHÂTEAU SIMON

SAUTERNES

Appellation	Barsac Sauternes A.O.C.
Type of wine	Sweet white wine
Grape varieties	90% Sémillion, 8% Sauvignon, 2% Muscadelle
Soil	75% clayey-chalky soil, 25% deep gravelly soil. 24 hectares
Age of the vines	50 years
Yearly prod.	
Harvest	Handpicking with four to five successive gatherings, only the overripe grapes are picked at each passage. (Botrytis Cinerea)
Vinification	Fermentation in stainless steel vats thermo regulated between 22°C and 24°C. Selection and mixing of the vats before, 30% to 70% of the crop being eliminated depending on the year. Ageing in oak barrels for 18 months. Bottling process in the property.
Drink tips	Aperitif, foie gras, asian food, chicken, roquefort, fruits, pies...
Tasting	Brilliant gold color, its nose is intense with exotic and dry fruit notes. In mouth, it is fruity, rich and fresh. Aromas are complexes and concentrated: peach, apricot, citrus associated with dry fruit. The final is pleasantly woody (vanilla).
Awards	<p><u>Vintage 2003</u></p> <ul style="list-style-type: none"> - Guide Hachette <p><u>Vintage 2005</u></p> <ul style="list-style-type: none"> - Guide Hachette

