

SEMILLON

a) Flavours of Sémillon



Sémillon is a **white grape variety** which needs a nice warm climate to ripen. It produces wines that are **full flavoured, rich and aromatic**. Sémillon is often blended with other varieties (Sauvignon Blanc) to take advantage of the strengths of each variety. Together with Sauvignon Blanc, they make great sweet wines such as Sauternes, Loupiac, Sainte-Croix-du-Mont, Monbazillac. Indeed, Sémillon is affected in autumn by the **Botrytis Cinerea**, known as “noble rot” which allows a concentration of sugar and flavours in the grape. Flavours include honey, dry fruits (pear, apricot, peach, pineapple, quince) often well balanced with vanilla aromas.

b) Premium Semillon Regions

- ◆ **Bordeaux, France.** Sémillon is considered “**the soul**” of **white Bordeaux**, it gives its creamy texture to the wine. It is often blended with Sauvignon Blanc, its complete opposite with zesty acidity. Both dry white Bordeaux and the sweet wines from the Sauternes region are principally Sémillon, blended with a smaller amount of Sauvignon Blanc. Sémillon is in fact perfect for Sauternes since it is affect by the Botrytis Cinerea. Sémillon gives its best in the Bordeaux white.



🍷 Get a taste of this delicate blend with [Chateau Vieux Manoir](#).

- ◆ **Australia.** Outside of Bordeaux, Sémillon most famous home is Australia, where it can be made into wonderful dry white wines. Many of these are straight Sémillon, but Australia is also known for Sémillon-Chardonnay and Sémillon-Sauvignon Blanc blends.



Semillon Key Facts

Bordeaux blend	Bring the creamy texture
Sweet style	Honey, pear, apricot, peach, pineapple, quince, vanilla