



CHATEAU DE CÉRON'S

CHÂTEAU CALVIMONT GRAVES RED

Vintage 2018

2018 - "The 2018 vintage was a real test of patience.

The first 6 months of the year were dominated by incessant rainfall and mild temperatures. The weather then changed radically on the 15th of July, marking the start of a hot summer with periods of drought.

The harvest period stretched from late August to late October, with the grapes reaching excellent levels of maturity. This exceptionally long and rain-free harvest period allowed us to fine-tune our picking operations. In the cellar the juices proved to be very consistent, with a beautiful colour.

This was an unusual year with extreme conditions, but in the end, it turned out to be an excellent vintage."

Tasting comment:

A delicious, fruity nose with notes of wild strawberry and redcurrant. Juicy and equally delicious on the palate, with jammy notes of cherry and raspberry. Fantastic sense of focus in the aftertaste, with cashmere-smooth tannins.

Vineyard



Blend: 60% Cabernet Sauvignon – 40% Merlot

Color: Red

Appellation: Graves

Surface area: 10 hectares

Planting density: 6 600 vine / ha

Average vine age: 25 years

Geology: Mixed gravel soil with sand and small stones resting upon a subsoil of oceanic limestone.

Vineyard management: High Environmental Value 3 (HVE3), SME and Iso 14001

Harvest: Handpicking

Winemaking Process

Winemaking: Fermentation in temperature-controlled concrete vats with bioprotection (avoiding the need for sulphur). Cold maceration for 2 to 3 days before fermentation.

Vatting for 20 days. Gentle extraction with successive rounds of pumping over. Running-off and transferral to concrete vats for malolactic fermentation.

Ageing: French oak barrels for 12 months – 50% new barrels – 50% barrels previously used for one vintage.

Alcohol volume: 13,5%

Bottling: at the chateau

