



# CHATEAU DE CÉRON

## CHATEAU DU MAYNE GRAVES WHITE

### 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 15<sup>th</sup> 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:

Starts out quite aromatic on the palate with grapefruit and white flower nuances. Goes on to reveal the elegant texture of Sémillon grown on limestone soil.



### Vineyard

Blend: 75% Sémillon - 25 % Sauvignon Blanc

Color: White

Appellation: Graves

Surface area: 11 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 ocean limestone.

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

Harvest: Handpicking

### Winemaking Process

Winemaking: Gentle pressing with controlled thresholds, followed by precise cold settling. Cold stabilisation for between 1 and 7 days.

Fermentation in temperature-controlled stainless-steel vats Lees stirring followed by racking.

Ageing: on the lees for 6 months in stainless-steel vats

Bottling: at the chateau

Alcohol volume: 12,5°