



# CHATEAU DE CÉRON'S

## CHÂTEAU DE CERONS

Vintage 2011

**2011-** September was marvellous, with temperatures approaching heatwave levels on some days, resulting in grapes of exceptional quality. The noble rot and dry weather combined to yield magnificent concentrations of botrytis. The fruit is punchy yet well-balanced with a remarkable concentration of aromas. A great vintage of undeniable quality.

### Tasting comment:

A very fresh nose dominated by citrus aromas and hints of mandarin rind. The palate is voluptuous, accented with bittersweet hints of orange and kumquat. 2011 Château de Cérons is a fine illustration of an excellent vintage for our appellation. The wines are well-balanced, complex and wonderfully fresh.



### Vineyard

Blend: 90% Sémillon – 5% Sauvignon blanc – 5% Muscadelle

Color: White

Appellation: Cérons

Surface area: 4 hectares

Planting density: 6 600 vine / ha

Average vine age: 35 years

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

Vineyard management: Sustainable viticulture

Harvest: Handpicking only

### Winemaking process

Winemaking: Harvesting in several passes to bring in botrytised grapes when the "noble rot" has reached optimal maturity, achieving the aromatic balance and freshness characteristic of Cérons.

Very slow pressing at successive thresholds, extracting the full aromatic potential of the skins (candied fruit, dried fig, dried apricot, etc.)

Cold settling before transferral to barrels for natural fermentation.

Ageing: in barrels for 2 to 3 years

Bottling: at the chateau

Alcohol volume: 13,4°