



CHATEAU DE CÉRON

CHÂTEAU DU MAYNE GRAVES RED 2009

A "tailor-made" vintage

After a dry, cool winter, warm, sunny weather in summer was ideal for ripening. These fine conditions continued throughout the month of September, producing sweet, juicy grapes with marvellous aromatic potential.

Château du Mayne 2009 is a very round wine with smooth, silky tannin and flavours reminiscent of red fruit, morello cherry and raspberry.



Appellation :	AOC Graves Red
Village :	Podensac
Surface area :	4 hectares
Geology :	Mixed gravel soil with sand and small stones resting upon a subsoil of oceanic limestone.
Blend :	55% Cabernet-Sauvignon 45% Merlot
Vineyard management :	Sustainable Viticulture. Planting density: 6,600 vines/hectare.
Harvest :	Grapes are handpicked at prime maturity and carefully sorted before being taken to the winery for fermentation.
Winemaking :	Gravity feed grape reception and production. Fermenting time and vatting 20 to 30 days depending on the vintage in small thermo regulated vats. Malolactic fermentation in cement vats.
Ageing :	20% barrel aged for 12 months. Bottled at the Château.