

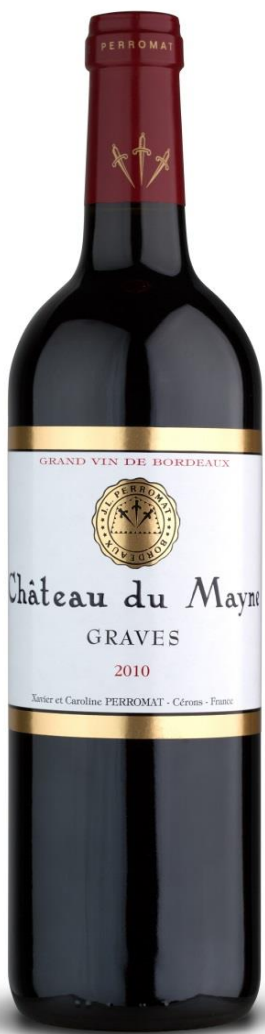
CHATEAU DE CÉRON

CHÂTEAU DU MAYNE GRAVES RED 2012

2012, a vintage signed by maturity and precision

Xavier and Caroline Perromat took over Château du Mayne in June 2012. They sign their first vintage with the advice from Julien Belle (oenologist, Cabinet Belle, Duclos and Toutoundji).

Despite nuanced climatic conditions, a very wet spring followed then by a great summer drought, soil of Château du Mayne and meticulous work in the vineyard helped to achieve an optimal maturity for berries both in red and white wine.



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 :	60% Cabernet-Sauvignon 40% 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 :	30% aged in barrels.
Harvest date :	Merlot : 4th October - 8th October Cabernet Sauvignon : 10th October - 12th October