



CHATEAU DE CÉRON

CHÂTEAU DU MAYNE GRAVES WHITE 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 White
Village :	Podensac
Surface area :	4 hectares
Geology :	Mixed gravel soil with sand and small stones resting upon a subsoil of ocean limestone.
Average vine age :	25 years
Blend :	64% Sémillon 30% Sauvignon 6% Sauvignon gris
Vine management :	Sustainable Viticulture. Vine density: 6,600 vines/hectare.
Harvest :	Grapes are handpicked at their prime maturity and are carefully sorted before being taken to the winery for the crush.
Winemaking :	Gravity feed grape reception and production. Slow press of complete bunches. Light racking and fermentation in thermo regulated stainless steel tanks. Lees stirring for 4 to 6 weeks.
Ageing :	Aged in thermo regulated stainless steel tanks. Bottled at the Château.