



CHATEAU DE CÉRON

CHÂTEAU DU MAYNE GRAVES WHITE 2014

A wine with a great aromatic purity, lovely and fresh attack with citrus and grapefruit notes, a mid-palate based on white flowers freshness, a wine signed by its Terroir of Graves composed of very dense limestone plates.



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.
Blend :	60% Sémillon 30% Sauvignon Blanc 10% 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 :	50% aged in new oak barrels during 8 months and in thermo regulated stainless steel tanks. Bottled at the Chateau