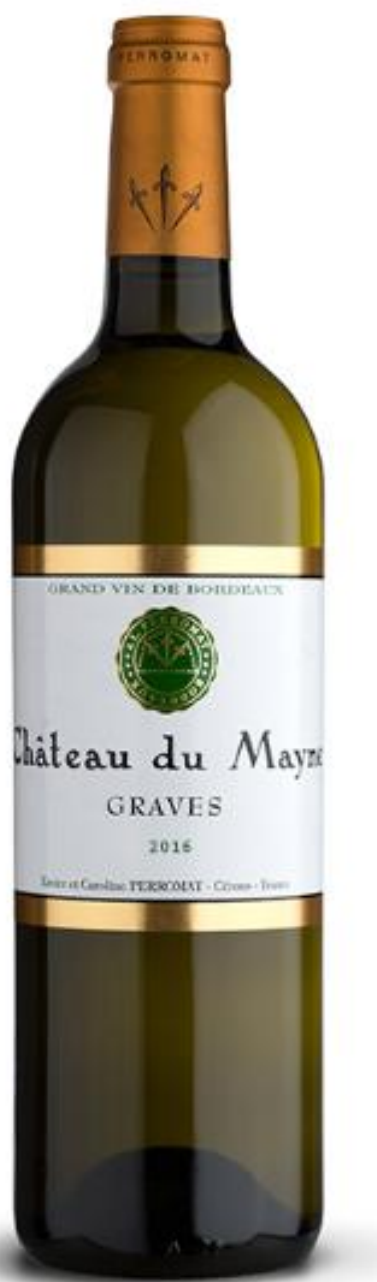




CHATEAU DE CÉRON

CHÂTEAU DU MAYNE 2016



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 :	75 % Sémillon 10 % Sauvignon Blanc 10 % Sauvignon gris 5 % Muscadelle
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 :	10% aged in new oak barrels during 8 months and 90% in thermo regulated stainless steel tanks. Bottled at the Chateau