



CHATEAU DE CÉRON S

CHÂTEAU DE CÉRON S GRAVES WHITE 2017



Decanter
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JAMES SUCKLING.COM

**MARKUS
DEL MONEGO**



Julia Harding

16/20

Jane Anson

92/100

James Suckling

86-88/100

Markus del
Monego

90/100



Appellation :

AOC Graves White

Village :

Cérons

Surface area :

11 hectares

Geology :

Mixed gravel soil with sand and small stones resting upon a subsoil of oceanic limestone.

Average vine age:

25 years

Blend :

60% Sémillon
30% Sauvignon blanc
10% Sauvignon gris

Vine management :

Sustainable Viticulture.
Planting 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 :

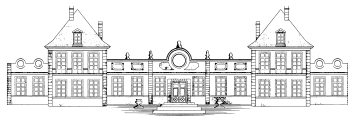
Gravity feed grape reception and production. Slow press of complete bunches. Light racking and fermentation in thermo regulated stainless steel tanks. Lees stirring for 4 to 6 weeks.

Ageing :

Aged in thermo regulated tanks.

Harvest date :

August 29th , 30th , 31th 2017



CHATEAU DE CÉRON

Tasting comment:

Pale yellow with brilliant highlights.

Beautifully complex nose combining minerality, white fruit, and subtle brioche aromas.

The wine starts out wonderfully, going on to show an attractive roundness, then softness and balance.

Press comment:

Aromatic with youthful pear fruit at first, and deep in creamy citrus and green fruits.

Firm and compact with the richness in the mouth of the Sémillon balanced by excellent freshness. Fine dry texture and long finish.

JANCIS ROBINSON Note: 16/20

Caroline and Xavier Perromat have made this estate one of the unmissable Graves names. Aged in stainless steel, which perhaps contributes to the slightly reductive, attractive flinty edge to the nose, which clears quickly but leaves an enjoyably sharp flinty feel through the palate. This is fairly austere as a result of that reductive edge, plus it has a high proportion of Sémillon which gives structure. Give it time to reveal the citrus and apricot edge, with rose petals emerging on the nose after a few minutes in the glass too.

JANE ANSON. Note: 92/100

Bright yellow color with green hue. Aromatic nose reminiscent of ripe tangerine, grapefruit, ripe peaches and fresh apricots. On the palate well-structured with ripe fruit, crisp acidity and good length.

MARKUS DEL MONEGO. Note: 90/100

Pepper and herb character to this as well as citrus. Light and straightforward with rather high acidity.

JAMES SUCLING. Note: 86-88/100