



CHATEAU DE CÉRON

CHATEAU CALVIMONT GRAVES WHITE

Vintage 2018



2018 - "The 2018 vintage was a real test of patience.

The first 6 months of the year were dominated by incessant rainfall and mild temperatures. The weather then changed radically on the 15th of July, marking the start of a hot summer with periods of drought.

The harvest period stretched from late August to late October, with the grapes reaching excellent levels of maturity. This exceptionally long and rain-free harvest period allowed us to fine-tune our picking operations. In the cellar the juices proved to be very consistent, with a beautiful colour.

This was an unusual year with extreme conditions, but in the end, it turned out to be an excellent vintage."

Tasting comment:

Starts out fresh on the palate, going on to reveal aromas of grapefruit rind, green apple and white flowers. Elegant and mineral on the palate, with the smooth texture typical of Sémillon grapes planted on limestone terroirs.



Vineyard

Blend: 60 % Sémillon – 30 % Sauvignon Blanc – 10% Sauvignon Gris

Color: White

Appellation: Graves

Surface area: 11 hectares

Planting density: 6 600 vine / ha

Average vine age: 25 years

Geology: Mixed gravel soil with sand and small stones resting upon a subsoil of ocean limestone.

Vineyard management: High Environmental Value level 3 (HVE3), SME and Iso 14001

Harvest: Handpicking

Winemaking process

Winemaking: Gentle pressing with controlled thresholds, followed by precise cold settling. Cold stabilisation for between 1 and 7 days.

Fermentation in temperature-controlled stainless-steel vats Lees stirring followed by racking.

Ageing: on the lees for 6 months in stainless-steel vats

Bottling: at the Château.

Alcohol volume: 12,5°

