



CHATEAU DE CÉRON

CHÂTEAU DU MAYNE GRAVES WHITE 2011

The 2011 vintage was marked by autumn showers followed by a very dry winter that was also conducive to pruning and other work in the vineyard at that time. Spring was warm and sunny, whereas summer was cool with average rainfall. The quality of the grapes that had not ripened properly by August was saved by summerlike conditions in September that concentrated flavour and aromas.

Beautiful and fine floral nose. On the palate, the attack combines white fruits aromas (peach, acacia flowers). It is a very pure and frank 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.
Blend :	100% Sémillon
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 :	In thermo regulated stainless steel tanks. Bottled at the Château.