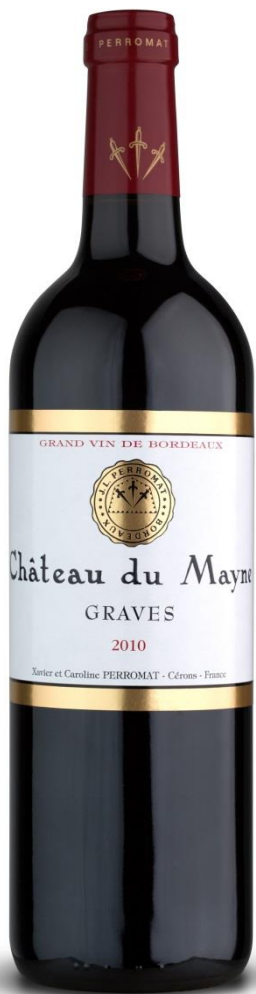


CHATEAU DE CÉRON

CHÂTEAU DU MAYNE GRAVES RED 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.

Château du Mayne 2011 presents a bright and deep color. The nose offers a beautiful aromatic purity and mouth fruity, blackcurrant and raspberry make it as a very pleasant wine.



Appellation :	AOC Graves Red
Village :	Podensac
Surface area :	5 hectares
Geology :	Mixed gravel soil with sand and small stones resting upon a subsoil of ocean limestone.
Blend :	55% Cabernet-Sauvignon 45% Merlot
Vineyard management :	Sustainable Viticulture. Vine density: 6,600 vines/hectare
Harvest :	Grapes are handpicked at their prime maturity and carefully sorted before being taken to the winery for the fermentation.
Winemaking :	Gravity feed grape reception and production. Fermenting time and vatting 20 to 30 days depending on the vintage in small thermo regulated vats. Malolactic fermentation in cement vats.
Ageing :	20% barrel aged for 12 months. Bottled at the Chateau.