



CHATEAU DE CÉRON S

CHÂTEAU DE CÉRON S GRAVES WHITE 2012



Daniel J. Berger



Jane Anson



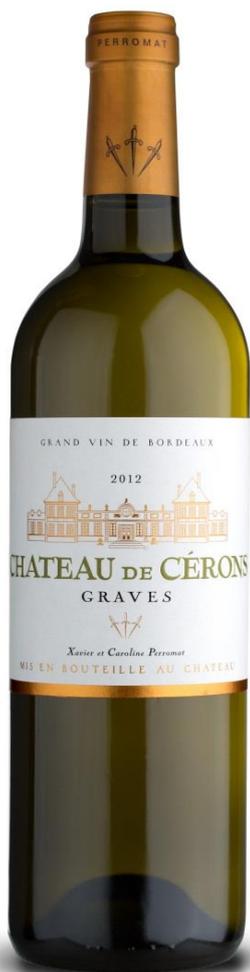
Benjamin Herzog



2012, a vintage signed by maturity and precision

Xavier and Caroline Perromat took over Château de Cérons in June 2012. They sign their first vintage with the advice from Julien Belle (oenologist, Cabinet Belle, Duclos and Toutoundji).

Despite changeable climatic conditions, a very wet spring followed then by a great summer drought, the soil of Château de Cérons and the meticulous work in the vineyard helped to achieve an optimal maturity for berries both in red and white wine.



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 :	50% Sauvignon 45% Sémillon 5% 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 :	Sauvignon : 13th September -15th September Sémillon : 18th September - 20th September