



CHATEAU DE CÉRON

CHÂTEAU DE CÉRON CÉRON 2007



Decanter

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The warm, early spring was followed by a cool summer. This means that flowering was spread out and ripening uneven. Very fine weather conditions in September and October led to the superb development of botrytis. A record number of passes in the vineyard accounts for wines of great complexity.

Château de Cérons 2007 is extremely fine, with great aromatic purity, as well as tropical fruit and citrus flavours and excellent balance.



Appellation :	AOC Cérons
Village :	Cérons
Surface area :	5 hectares
Geology :	Mixed gravel soil with sand and small stones resting upon a subsoil of ocean limestone.
Average vine age :	25 years
Blend :	80% Sémillon 18% Sauvignon 2% Muscadelle
Vine management :	Sustainable Viticulture. Vine density: 6,600 vines/hectare.
Harvest :	Grapes are handpicked and carefully sorted by selective picking. The Botrytis Cinerea is responsible for the natural concentration of the juices in the grapes before the harvest.
Winemaking :	Very soft pressing of the botrytised grapes. Fermentation in barrels.
Ageing :	Wine is barrel aged for 18 months. Bottled at the Château.