



# CHATEAU DE CÉRON

## CHÂTEAU DE CÉRON CÉRON 2008



**Decanter**

Steven Spurrier



Daniel J. Berger

The marine limestone subsoil of Cérons gives to this wine a nice acidity that balances perfectly concentration. The wine is tense, ethereal, with fine and elegant aromas of acacia, honey and passion fruit.

Good concentration and a lot of energy.



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 :	90% Sémillon 8% 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.