



CHATEAU DE CÉRON

CHÂTEAU DE CÉRON GRAVES WHITE 2013

Decanter

Steven Spurrier

mybettane+desseauve

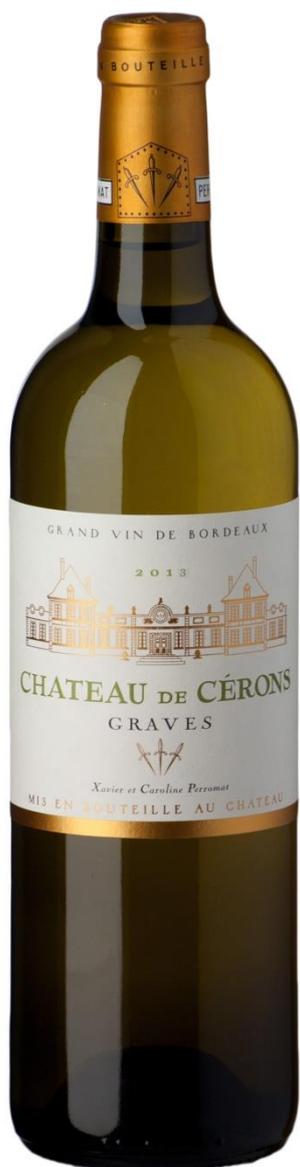
Michel Bettane



Trophy Grands Crus de Graves 1th price

The fine and complex nose travels from rose petal to exotic notes, a clever blend of floral, mineral and fruit flavours.

A tonic structure and slight notes of brioche, wrapped in silky richness. The brightness and aromatic length announce its ability to age.



Appellation :	AOC Graves White
Village :	Cérons
Surface area :	11 hectares
Geology :	Mixed gravel and clay soil with sand and shingles upon a marine limestone subsoil.
Average vine age:	25 years
Blend :	50% Sauvignon 40% Sémillon 10% Sauvignon gris
Vine management :	Sustainable Viticulture. Planting density: 6,600 vines/hectare.
Harvest :	Grapes are handpicked when fully mature and are carefully sorted before being taken to the winery to be pressed.
Winemaking :	Reception and transfer of the grapes by gravity. Slow pressing of whole bunches. Settling and fermentation in small thermo regulated stainless steel tanks. Lees stirring for 4 to 6 weeks.
Ageing :	Aged in thermo regulated tanks.
Harvest date :	Sauvignon : 19th September -23th September Sémillon : 19th September - 27th September