



CHATEAU DE CÉRON

CHÂTEAU DU MAYNE GRAVES WHITE 2013

Great freshness for this vintage signed by purity and precision.

Delicate citrus aromas on the nose.

Great freshness in the mouth brought by Semillon, a favourite grape variety for the limestone soils that characterize the property's geology. Beautiful minerality with grapefruit and white peach notes.

A surprising success of softness and charm.



Appellation :	AOC Graves White
Village :	Podensac
Surface area :	4 hectares
Geology :	Mixed gravel soil with sand and small stones resting upon a subsoil of ocean limestone.
Average vine age :	25 years
Blend :	64% Sémillon 30% Sauvignon 16% Sauvignon gris
Vine management :	Sustainable Viticulture. Vine 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 stainless steel tanks. Bottled at the Château.