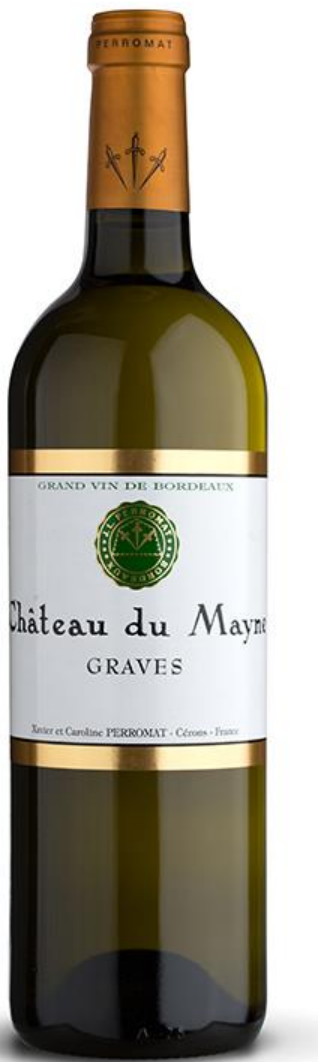


CHATEAU DE CÉRON

CHÂTEAU DU MAYNE GRAVES WHITE 2015

2015 Château du Mayne Graves blanc, all the freshness of Sauvignon Blanc and Sauvignon Gris, as well as the concentration and velvety texture of Sémillon. The wine features hints of lemon, grapefruit, peach, and white flowers, as well as minerality typical of the estate's gravel soil overlaying limestone.



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.
Blend :	75 % Sémillon 10 % Sauvignon Blanc 10 % Sauvignon gris 5 % Muscadelle
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 :	10% aged in new oak barrels during 8 months and 90% in thermo regulated stainless steel tanks. Bottled at the Chateau