

CHATEAU DE CÉRONS

CHÂTEAU DU MAYNE GRAVES RED 2014

2014 Château du Mayne, Graves rouge a considerable freshness, along with delicious red fruit (cherry and raspberry) and blackberry flavours. The tannin is attractively round and the wine also displays subtle spicy overtones. Its structure is characteristic of the terroir in Cérons: gravel on limestone.



Appellation: AOC Graves Red

Village: Podensac

Surface area: 4 hectares

Geology: Mixed gravel soil with sand and small stones

resting upon a subsoil of oceanic limestone.

Average vine age: 25 years

Blend: 60% Cabernet Sauvignon

40% Merlot

Vineyard management : Sustainable Viticulture.

Planting density: 6,600 vines/hectare.

Harvest: Grapes are handpicked at prime maturity and

carefully sorted before being taken to the winery

for fermentation.

Winemaking: Gravity feed grape reception and production.

Fer-menting time and vatting 20 to 30 days

depending on the vintage in small thermo

regulated vats. Malolactic fermentation i

Ageing: Aged in barrels, 20% of new wood. Bottled at the

Château.