

CHATEAU DE CÉRONS

CHÂTEAU DU MAYNE 2016

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: 50 % Cabernet Sauvignon

50 % 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 in

cement vats.

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

Château.

