



CHATEAU DE CÉRON

CHÂTEAU DU MAYNE GRAVES RED 2017

Tasting comment :

Round, well-focused, and elegant with a very fruity flavour, especially red fruit such as cherries, as well as spicy nuances.



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. Fermenting 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.