



CHATEAU DE CÉRONS

CHÂTEAU DE CÉRONS 2016



88-90/100



14/20

Jancis Robinson
JancisRobinson.com

Yves Beck

CHRISTER BYKLUM
VINKOMMANDØRENGault & Millau
L'expert gourmand

89-91/100

88-90/100

16/20

16-18

Appellation:

AOC Graves red

Situation and
History :

Château de Cérons is not only a listed historic monument, but a lovely manor house built in the early 17th century situated on a terrace overlooking the Garonne River. Located in the heart of the village of Cérons in the Graves region, the estate is surrounded by imposing stone walls. The château is located in front of a beautiful 12th century church. Xavier and Caroline Perromat took over the management of the family estate in 2012. In doing so, they accepted the challenge of producing wines of the highest quality in one of the least-known.

Geology :

Overlooking the village Château de Cérons has 26 hectares of vines planted on a plateau of gravel soil with a limestone subsoil. This terroir, with its unique soil and climate, produces three different types of wine: red Graves, dry white Graves and Cérons, a sweet white Bordeaux.

Average vine
age:

25 years

Blend:

55 % Cabernet Sauvignon
45 % Merlot

Vine management :

Sustainable Viticulture.
Vine density: 6,600 vines/hectare.
Grape varieties on 10 ha : 55% Cabernet-Sauvignon, 45% Merlot

Harvest :

Grapes are handpicked when fully mature and carefully sorted out before being taken to the winery for fermentation.

Winemaking and
Ageing :

The gravity-fed winery is designed for the gentlest possible handling of the grapes and wine, which is particularly beneficial to make high quality wines. The grapes are gravity fed from reception to vinification. Fermentation takes place in small thermo-regulated vats, lasting between 20 to 30 days depending on the vintage. The malolactic fermentation takes place in cement vats.
Aged in barrels, 40% of new wood. Bottled at the Château.



October, 3rd

Château de Cérons - F33720 CERONS Tél. +33 (0)5 56 27 01 13 - Fax + 33 (0)5 56 27 22 17

www.chateaucerons.com – perromat@chateaucerons.com

SAS Xavier et Caroline Perromat Domaines - RCS Bordeaux 751119942



Harvest date:

CHATEAU DE CÉRONS

Tasting comment:

Deep, brilliant colour, with a deep purple rim. Intense bouquet of red berries (blueberry, raspberry, and redcurrant). Very expressive on the palate with well-integrated oak. Hints of white chocolate and loads of fruity nuances. The wine starts out very smooth and delicate. It coats the palate and has a fine texture thanks to soft tannin. A slight toastiness adds to the attractive retronal aromas.

Press comment:

« Fumé, épice, vif aussi pour un nez dynamique, légèrement acidulé. Bouche ronde, souple, veloutée et sapide. De très beaux arômes, un boisé fondu. Une valeur sûre. »
GAULT ET MILLAU 16-18

« Sharp and very Cabernet on the nose – nothing wrong with that! Pure and fresh even if not complex. Sinewy. Attractive and easy. But the core is a little light. »

JANCIS ROBINSON 16/20

« Pourpre violacé. Bouquet juvénile, de bonne intensité, révélant des notes de griottes et de lard fumé. L'attaque est suave, dense et doté d'une agréable fraîcheur. Les tannins sont élégants, bien intégrés et se révèlent doucement en fin de bouche. Ils présentent un grain fin et sont en adéquation avec la structure. Un vin équilibré, agréable et qui mérite un peu de garde. »

YVES BECK 88-90/100

« Ruby. Dark fruits, some spices, blackberries, coffee and vanilla nose. Fresh acidity, ripe tannins, fruity, dark berries, more juicy palate than nose suggests, good length. »

CHRISTER BYKLUM 89-91/100

« Robe grenat. Le vin est végétal, frais avec de jolis arômes de fruits rouges, plaisant. 0-5 ans. »
BERNARD BURTSKY 14/20