



CHATEAU DE CÉRON

AOC CERONS

2010

The early and hot spring followed by a summer marked by coolness, caused a spreading out of the flowering and a very uneven ripening of the grapes.

Fine weather conditions during the months of September and October allowed remarkable Botrytis development.

A record number of selections during the harvest marked the wines of great complexity.

The 2010 vintage is a wine with a zesty nose on citrus peels. Iced and fresh mouth with lemon sorbet flavours.

Tasting comment:

A floral nose, white flower and rose petal with a hint of beeswax. A wine with a beautiful aromatic richness with spicy notes of candied fruit, cinnamon and bitter orange. Good length.

Vineyard

Blend: 90% Sémillon – 5% Sauvignon blanc – 5% Muscadelle

Color: White

Appellation: Cérons

Surface area: 5 hectares

Planting density: 6 600 vine / ha

Average vine age: 35 years

Geology: Mixed gravel soil with sand and small stones resting upon a subsoil of ocean limestone.

Vineyard management: Responsible farming.

Harvest: Handpicking only by successive sorting. The grapes are picked after over-ripeness and progressive invasion of Botrytis Cinerea, the fungus responsible for the natural concentration of the grapes (noble rot). The botrytised berries are mostly harvested at the "rotten roasted" stage in order to find an aromatic balance and freshness characteristic of Cérons wines.

Winemaking process

Winemaking: Very slow pressing in increasing stages and extraction of the skin aromas. Cold settling of the must, followed by the transfer into barrels and the start of natural fermentation.

Ageing: In barrels for 2 to 3 years.

Bottling: At the Chateau.

Alcohol volume: 13,5%





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Press

Bright gold. Floral nose of lightly concentrated honey over ripe yellow summer fruits, lovely lemony-honeyed flavors on the palate, richness and sweetness evident with acidity to lift the finish and natural energy to give a beautifully vibrant expression of a classic Bordeaux sweet white.

DECANTER – STEVEN SPURRIER – NOTE : 93/100