



CHATEAU DE CÉRON

AOC CERONS

2014

The harvest was early and lasted 9 weeks. They enable to capture all the complexity of a vintage with the flowering and veraison spread over time. A vintage marked by a great acidity and a rare and precious freshness.

Tasting comments:

Lemon and spicy nose. A beautiful liveliness, notes of fresh apricots, cloves and candied mango. Nice length.

Vineyard

Blend: 90 % Sémillon – 10 % Sauvignon Blanc

Color: Blanc

Appellation: Cérons

Surface area: 5 hectares

Planting density : 6 600 vines / ha

Average vine age : 35 years

Geology: Mixed gravel soil with sand and small stones resting upon a subsoil of oceanic 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%





CHATEAU DE CÉRON

Press



Fruits exotiques, orange, citronnelle ; bouche équilibrée, finale appétente.
Antoon Laurent 90/100