



CHATEAU DE CÉRON



I am a bottle of Orange wine,
I am called COUCHER DE SOLEIL,
I was made by Xavier and Caroline Perromat in Cérons,
I come from an historical wine village of Bordeaux,
I was born at Chateau de Cérons,
I was conceived with the talented and daring oenologist, Julien Belle, who was inspired to take a new look at my terroir,
I was cared for by the Chateau de Cérons team, all of them amused, intrigued and attentive,
I am sensitive to and respect the beauty of the nature that surrounds me,
I come from an exceptional white wine terroir, and I share its long forgotten aromas,
I am modern but not trendy,
I will seduce those sommeliers looking for audacious wine makers producing quality wines,
I dream of inspiring great chefs proud to place me on their tables,
I have a strong personality, I'm surprising,
I am rare,
I am precious.



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Tasting notes:

Yellow with orange reflections, a citrus nose, with kumquat zest, bright on the palate with surprising fresh walnuts tannins, an elegant touch of bitterness and spices.

Great length, finishing on a refreshing salty note.

Technical Details

Terroir: Gravel soil (sand and pebbles) on a sub soil of hard maritime limestone.

Average vine age: 25 years

Blend: 50% Sauvignon Blanc – 50% Sauvignon Gris

Vineyard management: Certified 'Haute Valeur Environnementale' (HVE3) and ISO 14001.

Planting density: 6 600 vines/Ha

Harvest: 27th August 2020 at dawn, to preserve the aromas and the freshness of carefully selected plots.

Wine making process: A white wine made in the style of a red, fermentation on the skins for 5 weeks, daily pigeage (punching down). Maximal protection against oxidation to protect the aromatic signature and minerality of the Cérons terroir.

Ageing: Short in small stainless steel vats.

Designation: Vin de France

Alcohol volume: 12,5%.



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Press

Terre de Vins

Au Château de Cérons, un étonnant vin orange bordelais :

A première vue, la robe d'un jaune clair brillant ressemble à celle d'un vin blanc sec. Mais l'effet de surprise est immédiat au palais, saisi par des arômes d'écorce d'orange et de noix aux notes fumées, avec une finale saline très fraîche évoquant l'eucalyptus. L'ensemble est très droit, cristallin, tout en verticalité, avec une amertume d'orange incroyablement rémanente. "Tout est à créer au niveau des accords mets et vin", s'enthousiasme Xavier Perromat. Coup d'éclat du millésime 2020, ce Coucher de Soleil, vin de France, sera d'abord confié à des sommeliers et chefs qui sauront le faire rayonner sur leur carte. Le Château de Cérons lance un appel aux audacieux.

Audrey Marret 10/11/2021

At Château de Cérons, an amazing Bordeaux orange wine :

At first glance, the brilliant light yellow colour resembles that of a dry white wine. But the surprise is immediate on the palate, with aromas of orange peel and nuts with smoky notes, with a very fresh saline finish evoking of eucalyptus. The whole is very straight, crystalline, all verticality, with an incredibly persistent orange bitterness. "Everything has to be created in terms of food and wine pairing," said Xavier Perromat. Coucher de Soleil, a Vin de France, will first be entrusted to sommeliers and chefs who know how to make it shine on their menus.

Audrey Marret 10/11/2021