



CHATEAU DE CÉRON

CHATEAU DU MAYNE

GRAVES WHITE 2020

The 2020 vintage is particularly marked by a warm climate. The winter is mild, with little rainfall, accompanied by unusually warm temperatures. The budburst is early. The spring, warm and damp, favors an active growth. By contrast, the summer is dry and very hot, slowing down the maturation of the grapes. Fortunately, we receive a series of small stormy rains from mid-August onwards which boosts the ripening of the grapes. At harvest time, the berries are beautiful, very healthy and have a remarkable organoleptic quality.

The wines are rich, aromatic and precise. The vintage is generous and intense. A tasty and voluptuous wine.

Tasting comments:

A sparkling robe, a nose with soft notes of grapefruit and white fruits.

The mouth is signed by a very frank, mineral, chiselled attack, with notes of citrus zest and mint, slightly spicy.

A very fresh and textured aromatic palette, with a remarkable length.



Vineyard

Blend: 86% Sémillon, 12% Sauvignon Blanc, 2% Sauvignon Gris

Color: White

Appellation: Graves

Surface area: 11 hectares

Planting density: 6 600 vine / ha

Average vine age: 25 years

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

Vineyard management: High Environmental Value 3 (HVE3), SME and Iso 14001

Harvest: Mechanical, at dawn, at optimum maturity.

Winemaking Process

Winemaking: Gentle pressing by stages, then fine and precise settling. Cold stalling for 1 to 7 days.

Fermentation in thermo-regulated stainless-steel vats. Stirring and racking.

Ageing: On the lees for 6 months in stainless-steel vats.

Bottling: at the Chateau.

Alcohol volume: 12,5%