



CHATEAU DE CÉRON'S

CHATEAU CALVIMONT

GRAVES WHITE 2021



A tightrope walker's balance, a goldsmith's precision, an angel's patience, steel nerves and an unwavering optimism were needed to hope to produce a few barrels this year.

The vintage begins with a month punctuated by nights spent fighting against the effects of frost. A fight that was successful depending on the parcels, the heart of the Graves was unfortunately well hit.

The incessant rainfall throughout May, the second half of June and the first half of July required constant attention to avoid mildew. The month of September offering us sunny and warm days followed by cool nights, allowed us to reach, step by step, a satisfactory maturity and a very rare vintage... but worthy of interest.

Worldwide wine that has made Bordeaux so famous, 2021 is the vintage of reflections on the future.

A sparkling colour with lemony yellow reflections, a nose with notes of citrus fruits, pink grapefruit and white flowers. The palate is marked by a round, delicate, mineral, chiselled attack, with notes of yellow lemon zest and kumquat. A very fresh, textured aromatic palette with a good length.

Vineyard

Blend: 80% Sémillon, 15% Sauvignon Blanc, 5% 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 level 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%

