



CHATEAU DE CÉRON

CHATEAU DU MAYNE GRAVES RED 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 true Graves wine, with a nose marked by a dazzling bouquet of strawberry, cherry and black fruit.

Round and charming on the palate with round and velvety tannins, a beautiful balance of ripe fruit and freshness.

Vineyard

Blend: 50% Cabernet Sauvignon, 50% Merlot

Color: Red

Appellation: Graves

Surface area: 12 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 oceanic limestone.

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

Harvest: Handpicking

Winemaking process

Winemaking: Fermentation in thermo-regulated concrete vats under Bioprotection (avoiding sulphite). Cold maceration for 2 to 3 days before fermentation.

Vinification for 20 days. Gentle extraction work by successive pumping over. Running off and decanting followed by malolactic fermentation in concrete vats.

Ageing: 40% in french oak new barrels for 12 months – 60% tanks.

Bottling: at the Chateau.

Alcohol volume: 13%

