



# CHATEAU DE CÉRON

## CHÂTEAU CALVIMONT 2012

The terroir of the estate and meticulous work in the vineyard allowed to reach an optimum maturity of the berries both in red and white wines in spite of contrasted climatic conditions. It gave aromatic, fresh and velvety wines with magnificent ageing potential.



Appellation :	AOC Graves White
Village :	Cérons
Surface area :	11 hectares
Geology :	Mixed gravel soil with sand and small stones resting upon a subsoil of ocean limestone.
Blend :	64% Sémillon 30% Sauvignon 6% Sauvignon gris
Vineyard Management :	Sustainable viticulture. Vine density: 6 600 vine stocks/ha
Harvest :	The grapes are handpicked at their optimum maturity. They are carefully sorted in the patch before being taken to the winery before the crush.
Winemaking :	Gravity feed grape reception and production. Slow pressing of complete bunches. Light racking and fermentation in small thermo-regulated stainless steel tanks. Stirring of the lees for 4 to 6 weeks.
Ageing :	Aged in thermo regulated stainless steel tanks. Bottled at the Château.