



# CHATEAU DE CÉRON

## CHÂTEAU CALVIMONT 2011

Château Calvimont, second wine of Château de Cérons.

After a very wet 2010 autumn, winter and spring of 2011 were marked by a great drought. Spring of 2011 was the hottest and dry recorded during the last fifty years, with a total of 78 mm of rainfall between March and June against a normally average of 298 mm during the same period. Luckily it was offset by a cool and normal watered summer, ensuring the resumption of the physiological development of the vines. Finally, a September summer enabled optimal maturation of the crop. The harvest lasted three weeks under ideal weather conditions, in a dry and sunny weather.



Appellation :	AOC Graves Red
Village :	Cérons
Surface area :	10 hectares
Geology :	Mixed gravel soil with sand and small stones resting upon a subsoil of oceanic limestone.
Blend :	55% Cabernet-Sauvignon 45% Merlot
Vine management :	Sustainable Viticulture. Planting density: 6,600 vines/hectare.
Harvest :	Grapes are handpicked at their prime maturity and are carefully sorted before being taken to the winery for the crush.
Winemaking :	Fermentation takes place in small thermo-regulated vats, with time in the vats lasting between 20 to 30 days depending on the vintage. The malolactic fermentation takes place in cement vats.
Ageing :	Aged in barrels, 20% of new wood. Bottled at the Château.