

CHATEAU DE CÉRONS

CHÂTEAU CALVIMONT 2012

Château Calvimont, second wine of Château de Cérons.

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 Red
	Village :	Cérons
	Surface area :	10 hectares
	Geology :	Mixed gravel soil with sand and small stones resting upon a subsoil of oceanic limestone.
	Blend :	60% Cabernet-Sauvignon 40% Merlot
	Vineyard management :	Sustainable Viticulture. Planting density: 6,600 vines/hectare.
	Harvest :	Grapes are handpicked at prime maturity and carefully sorted before being taken to the winery for fermentation.
	Winemaking :	Gravity feed grape reception and production. Fermenting time and vatting 20 to 30 days depending on the vintage in small thermo regulated vats. Malolactic fermentation in cement vats.
	Ageing :	Aged in barrels and cement vats 12 months along.
	Harvest date :	Merlot : 4th October - 8th October Cabernet Sauvignon : 10th October - 12th October

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GRAVES 2012

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