



CHATEAU DE CÉRONS

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THE
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POST

Fabrizio Brucella

Decanter

Steven Spurrier

After a cold winter and a heatwave in July, the month of August was very cold and September was wet, which complicated matters somewhat. It took considerable knowledge of the vineyard and careful picking plot by plot in order to harvest the botrytised grapes between showers. Five passes in the vineyards accounted for beautifully concentrated flavours and aromas.

Château de Cérons 2006 has attractive citrus, preserved lemon and bitter orange nuances. Wonderfully rich and very pure.



Appellation :	AOC Cérons
Village :	Cérons
Surface area :	5 hectares
Geology :	Mixed gravel soil with sand and small stones resting upon a subsoil of ocean limestone.
Average vine age :	25 years
Blend:	80% Sémillon 18% Sauvignon 2% Muscadelle
Vine management :	Sustainable Viticulture. Vine density: 6,600 vines/hectare.
Harvest :	Grapes are handpicked and carefully sorted by selective picking. The Botrytis Cinerea is responsible for the natural concentration of the juices in the grapes before the harvest.
Winemaking :	Very soft pressing of the botrytised grapes. Fermentation in barrels.
Ageing :	Wine is barrel aged for 18 months. Bottled at the Château.