

CHATEAU DE CÉRON

CHÂTEAU DE CÉRON GRAVES RED 2010

GILBERT & GAILLARD



Decanter CHINA 醇中園

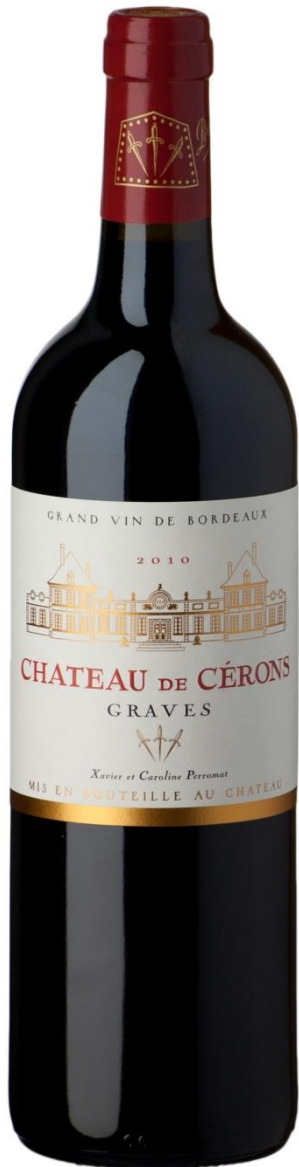
Jane Anson

Marie Joanna Roginska

A vintage "tailor-made" for great wine.

After a cold, dry winter, spring and summer of 2010 were beautiful. July was very hot and succeeded in concentrating the grapes. Alternating hot daytime temperatures and cool evenings during the vintage led to perfectly ripe grapes that produced well-balanced and aromatic wines.

Château de Cérons 2010 has a nose of red fruit and starts out with good concentration on the palate. Shows spicy flavours, beautiful roundness, fine structure, and considerable elegance.



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.
Average vine age :	25 years
Blend :	55% Cabernet-Sauvignon 45% Merlot
Vineyard management :	Sustainable Viticulture. Density: 6,600 vines/hectare.
Harvest :	Grapes are handpicked at prime maturity and carefully sorted before being taken to the winery for fermentation.
Winemaking :	The gravity-fed winery is designed for the gentlest possible handling of grapes and wine, which is particularly beneficial in making of high quality wines. The grapes are gravity fed from reception to vinification. 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 Chateau.