



CHATEAU DE CÉRONS

CHÂTEAU DE CÉRONS GRAVES RED 2012



mybettane +
desseauve

16.5

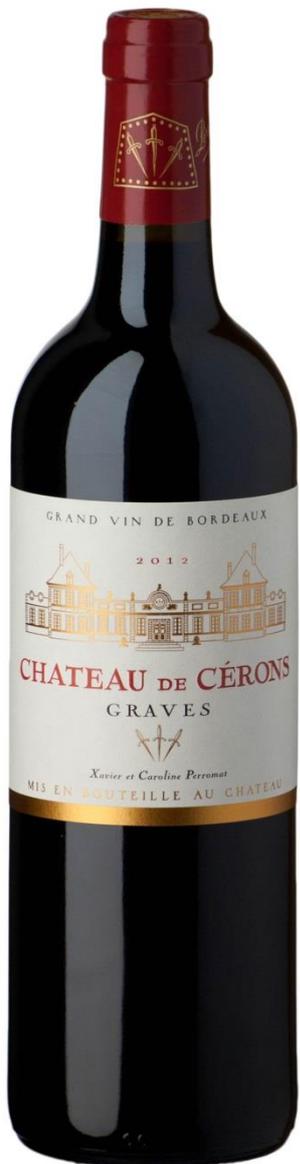


Daniel J. Berger

2012, a vintage signed by maturity and precision

Xavier and Caroline Perromat took over Château de Cérons in June 2012. They sign their first vintage with the advice from Julien Belle (oenologist, Cabinet Belle, Duclos and Toutoundji).

Despite nuanced climatic conditions, a very wet spring followed then by a great summer drought, soil of Château de Cérons and meticulous work in the vineyard helped to achieve an optimal maturity for berries both in red and white wine.



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 ans
Blend :	50% Cabernet-Sauvignon 50% 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 :	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, 40% of new wood. Bottled at the Château.
Harvest date :	Merlot : 4th October - 8th October Cabernet Sauvignon : 10th October - 12th October