



CHATEAU DE CÉRON

CHÂTEAU CALVIMONT 2013

Great freshness for this vintage signed by purity and precision.

Delicate citrus aromas on the nose.

Great freshness in the mouth brought by Semillon, a favourite grape variety for the limestone soils that characterize the property's geology. Beautiful minerality with grapefruit and white peach notes.

A surprising success of softness and charm.



Appellation :	AOC Graves White
Village :	Cérons
Surface area :	11 hectares
Geology :	Mixed gravel and clay soil with sand and shingles upon a marine limestone subsoil.
Blend :	85% Sémillon 15% Sauvignon
Vine management :	Sustainable viticulture Planting density : 6,600 vines/hectare
Harvest :	Grapes are handpicked when fully mature and are carefully sorted before being taken to the winery to be pressed.
Winemaking :	Reception and transfer of the grapes by gravity. Slow pressing of whole bunches. Settling and fermentation in small thermo regulated stainless steel tanks. Lees stirring for 4 to 6 weeks.
Ageing :	Aged in thermo regulated tanks.
Harvest date :	Sauvignon : 19th September – 23th September Sémillon : 19th September – 27th September