

CHATEAU DE CÉRONS

CHÂTEAU DE CALVIMONT CÉRONS 2009

2009 Château Calvimont, Cérons shows wonderful freshness and balance. It also has aromas of citrus (lemon) and white flowers, as well as the orange peel nuances typical of Cérons.

Château CALVIMONT
CÊRONS
2009

WE EN SQUTEILLE AU CHATEM

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: 90% Sémillon

8% 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.