



CHATEAU DE CÉRONS

CHÂTEAU DE CÉRONS GRAVES RED 2014



Jacques Dupont



Neal Martin



Jane Anson



A miraculous vintage! September and October have saved this vintage beyond expectations, and "made" it good to very good, especially thanks to the Cabernets. The robe is bright black cherry colour, the nose is sensual, soft and caressing. The palate has crisp and fresh red fruit notes.

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 :	60% Cabernet Sauvignon 40% 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
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

