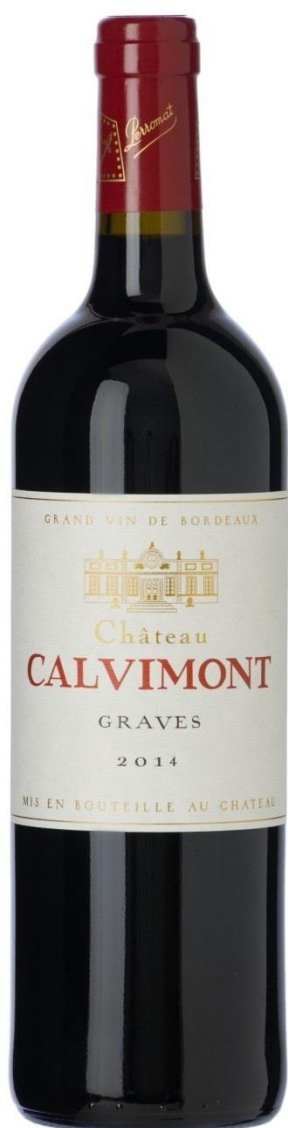




CHATEAU DE CÉRON

CHÂTEAU CALVIMONT 2014

2014 Château Calvimont, Graves rouge a considerable freshness, along with delicious red fruit (cherry and raspberry) and blackberry flavours. The tannin is attractively round and the wine also displays subtle spicy overtones. Its structure is characteristic of the terroir in Cérons: gravel on limestone.



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.
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 vats.
Ageing :	Aged in barrels, 20% of new wood. Bottled at the Château.