



CHATEAU DE CÉRON

CHÂTEAU DE CÉRON 2009



92/100

The warm, early spring was followed by a cool summer. This meant that flowering was spread out and ripening uneven. Very fine weather conditions in September and October led to the superb development of botrytis. A record number of passes in the vineyard accounts for wines of great complexity.

The 2009 vintage is a wine with a zest nose and citrus peel aromas. Fresh and icy in the mouth with lemon sorbet flavors.



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 :	35 years
Blend:	90 % Sémillion 5 % Sauvignon Blanc 5 % 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.