



CHATEAU DE CÉRON

AOC CERONS

2016

2016 will remain in our memories for the exceptional conditions that gave birth to it: floods in winter, drought in summer, beautiful late season. These extreme and unprecedented conditions have made us lose our bearings, something never seen before in the memory of a winegrower. The harvest is carried out in the greatest serenity, the botrytised grapes are magnificent.

Tasting comments :

Very fresh nose, lemon, yellow peach, honey and acidulous. A beautiful lemony and bitter orange flavour, frank, tense. Great aromatic power.

Vineyard

Blend: 88 % Sémillon – 5% Sauvignon Blanc – 5% Sauvignon Gris – 2%

Muscadelle

Color: Blanc

Appellation: Cérons

Surface area: 5 hectares

Planting density : 6 600 vines / ha

Average vine age : 35 years

Geology: Mixed gravel soil with sand and small stones resting upon a subsoil of oceanic limestone.

Vineyard management: Responsible farming.

Harvest: Handpicking only by successive sorting. The grapes are picked after over-ripeness and progressive invasion of Botrytis Cinerea, the fungus responsible for the natural concentration of the grapes (noble rot). The botrytised berries are mostly harvested at the "rotten roasted" stage in order to find an aromatic balance and freshness characteristic of Cérons wines.

Winemaking process

Winemaking: Very slow pressing in increasing stages and extraction of the skin aromas. Cold settling of the must, followed by the transfer into barrels and the start of natural fermentation.

Ageing: In barrels for 2 to 3 years.

Bottling: At the chateau.

Alcohol volume: 13,5%





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Press

JAMES SUCKLING.COM 

Sweet and flavorful with botrytis spice and mushroom powder. Medium body. Flavorful finish. Shows potential.
JAMES SUCKLING. Note: 90-91/100

Jancis Robinson
JancisRobinson.com

Lots of throb and interest here. Lighter and more fragile than any typical Sauternes. Medium sweet rather than really intense. But full marks for effort and history.

JANCIS ROBINSON. Note: 16/20

 **LE FIGARO VIN**

Robe paille dorée. Le vin est souple et charmant, joli milieu de bouche moelleux, finale de foin coupé. 0-10 ans
BERNARD BURTSKY – LE FIGARO 15,5/20