



CHATEAU DE CÉRON'S

CHÂTEAU CALVIMONT

GRAVES RED 2018

The 2018 vintage was a real test of patience. The first 6 months of the year were dominated by incessant rainfall and mild temperatures. The weather then changed radically on the 15th of July, marking the start of a hot summer with periods of drought. The harvest period stretched from late August to late October, with the grapes reaching excellent levels of maturity. This exceptionally long and rain-free harvest period allowed us to fine-tune our picking operations. In the cellar the juices proved to be very consistent, with a beautiful colour. This was an unusual year with extreme conditions, but in the end, it turned out to be an excellent vintage."

Tasting comment:

A delicious, fruity nose with notes of wild strawberry and redcurrant. Juicy and equally delicious on the palate, with jammy notes of cherry and raspberry. Fantastic sense of focus in the aftertaste, with cashmere-smooth tannins.

Vineyard

Blend: 60% Cabernet Sauvignon – 40% Merlot

Color: Red

Appellation: Graves

Surface area: 12 hectares

Planting density: 6 600 vine / ha

Average vine age: 25 years

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

Vineyard management: High Environmental Value 3 (HVE3), SME and Iso 14001

Harvest: Handpicking

Winemaking Process

Winemaking: Fermentation in thermo-regulated concrete vats under Bioprotection (avoiding sulphite). Cold maceration for 2 to 3 days before fermentation.

Vinification for 20 days. Gentle extraction work by successive pumping over. Running off and decanting followed by malolactic fermentation in concrete vats.

Ageing: French oak barrels for 12 months – 25% barrels – 75% vats

Bottling: at the chateau.

Alcohol volume: 13,5%.

