



CHATEAU DE CÉRON



I am a bottle of Orange wine,
I am called COUCHER DE SOLEIL,
I was made by Xavier and Caroline Perromat in Cérons,
I come from an historical wine village of Bordeaux,
I was born at Chateau de Cérons,
I was conceived with the talented and daring oenologist, Julien Belle, who was inspired to take a new look at my terroir,
I was cared for by the Chateau de Cérons team, all of them amused, intrigued and attentive,
I am sensitive to and respect the beauty of the nature that surrounds me,
I come from an exceptional white wine terroir, and I share its long forgotten aromas,
I am modern but not trendy,
I will seduce those sommeliers looking for audacious wine makers producing quality wines,
I dream of inspiring great chefs proud to place me on their tables,
I have a strong personality, I'm surprising,
I am rare,
I am precious.



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COUCHER DE SOLEIL

2021



Technical Details

Terroir: Gravel soil (sand and pebbles) on a sub soil of hard maritime limestone.

Average vine age: 25 years

Blend: 100% Sauvignon

Vineyard management: Certified 'Haute Valeur Environnementale' (HVE3) and ISO 14001.

Planting density: 5000 vines/Ha

Harvest: Mechanical, at optimum maturity

Wine making process: White wines vinified as reds, fermentation with 4 weeks of pellicular maceration in concrete tanks, daily punching down. Maximum protection against oxidation to preserve the aromatic signature and the minerality of the wines

Ageing: Short in small stainless steel vats.

Designation: Vin de France

Alcohol volume: 12%.

Tasting notes:

Yellow with orange reflections, a citrus nose, with kumquat zest, bright on the palate with surprising fresh walnuts tannins, an elegant touch of bitterness and spices.

Great length, finishing on a refreshing salty note.