



CHATEAU DE CÉRON
CHATEAU CALVIMONT
GRAVES WHITE 2016
Immortelles



Tasting comment:

A delicate bouquet of white flowers, citrus, and peach. Good balance on the palate with freshness and some nutty notes.



Vineyard

Blend: 75% Sémillon, 25% Sauvignon Blanc

Color: White

Appellation: Graves

Surface area: 11 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 ocean limestone.

Vineyard management: Sustainable viticulture.

Harvest: The grapes are handpicked at their optimum maturity. They are carefully sorted in the patch before being taken to the winery before the crush.

Winemaking process

Winemaking: Gravity feed grape reception and production. Slow pressing of complete bunches. Light racking and fermentation in small thermo-regulated stainless steel tanks. Stirring of the lees for 4 to 6 weeks.

Ageing : 20% in barrels and 80% in thermo regulated stainless steel tanks.
Bottled at the Château.

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Alcohol volume: 12,5%.