



# CHATEAU DE CÉRON

## CHATEAU CALVIMONT

### GRAVES WHITE 2018

*Immortelles*



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 15<sup>th</sup> 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:**

Starts out fresh on the palate, going on to reveal aromas of grapefruit rind, green apple and white flowers. Elegant and mineral on the palate, with the smooth texture typical of Sémillon grapes planted on limestone terroirs.

#### **Vineyard**

Blend: 60 % Sémillon – 30 % Sauvignon Blanc – 10% Sauvignon Gris

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

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%.

