



# CHATEAU DE CÉRON

## CHÂTEAU DE CERONS

### CERONS 2020

#### Vintage:

The 2020 vintage is notably characterised by a warm climate. Summer set in around mid-June, with very little rainfall in July and August. The particularly hot weather continued until the end of September, allowing the grapes to reach maturity by late August. It wasn't until the rains at the end of September that noble rot finally developed, enabling the first harvest selections to begin.

The harvest required a great deal of attention and patience over six weeks, with higher-than-average rainfall allowing only rare dry spells favourable for concentration. A perfect reflection of a precise and complete vintage.

#### Tasting notes:

With a very citrusy, fresh nose featuring aromas of quince jam, this Château de Cérons 2020 offers a voluptuous palate marked by the gentle bitterness of candied lemon and mirabelle plum, finishing on a refreshing note. The wines are balanced and complex.

#### Vineyard

Blend: 90% Sémillon – 5% Sauvignon Blanc – 5% Muscadelle

Colour: White

Appellation: Cérons

Total vineyard area: 6.5 hectares

Planting density: 6,600 vines / ha

Average vine age: 35 years

Soil types: Clay-gravel, with an asteriated limestone subsoil

Vineyard management: High Environmental Value Level 3 (HVE3), Environmental Management System (SME), ISO 14001, and undergoing organic conversion since 2021

Harvest: Exclusively handpicked

#### Winemaking process

Vinification: Successive selections of botrytised grapes, primarily at the "roasted rot" stage, to achieve an aromatic balance and the characteristic freshness of Cérons.

A very slow pressing process with gradually increasing pressure to extract the skin aromas (candied fruits, dried figs, dried apricots...).

After settling, the juice is transferred into barrels, where natural fermentation begins.

Aging: In barrels for 2 to 3 years.

Bottling: On-site at the Chateau.

Alcohol content: 13.5%

