



CHATEAU DE CÉRON



CHATEAU CALVIMONT GRAVES RED 2022



2022 began with a mild, dry winter, leading to early bud burst.

Spring was mild and wet, with no pest pressure.

The vines stood up well to the heat and drought and remained green and vigorous right through to the harvest.

Two storms in August allowed the grapes to finish ripening.

The wines are magnificent, colourful, fruity and concentrated. Colour, smoothness, creaminess and freshness are the characteristics of this vintage.

2022 is a brilliant vintage with excellent ageing potential.

Tasting comments

A very expressive nose with notes of black cherry.

Round and charming on the palate, velvety tannins and a fine balance of ripe fruit and freshness.

Vineyard

Blend: 60% Merlot, 40% Cabernet Sauvignon

Color: Red

Appellation: Graves

Surface area: 30 hectares

Planting density: 6 600 vines / 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 Level 3 (HVE3), SME and ISO 14001, conversion to organic farming since 2021.

Harvest: Handpicking and mechanics.

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% new barrels – 75% barrels previously used for one vintage.

Bottling: At the chateau.

Alcohol volume: 14%vol

