



# CHATEAU DE CÉRON

## CHATEAU CALVIMONT

### GRAVES WHITE 2024

2024, a white vintage, an oceanic vintage.

One of the best vintages to come out of the Graves in recent years, with beautifully balanced aromas.

We had an early budburst followed by a wet winter, the vines had rain until June followed by a sunny summer.

A vintage marked by fresh fruit aromas and a fine texture representative of our Cérons terroir.

#### **Tasting notes:**

A nose marked by notes of fresh fruit and lime zest. The palate is precise and straightforward, with notes of vine peach and granny apple.

An aromatic palette that is very fresh, textured, suave and refreshingly salty.



#### **Vineyard**

Blend: 100% Sémillon

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: Mechanical, at dawn, at optimum maturity.

#### **Winemaking process**

Winemaking: Gentle pressing by stages, then fine and precise settling. Cold stalling for 1 to 7 days.

Fermentation in thermo-regulated stainless-steel vats. Stirring and racking.

Ageing: on the lees for 6 months in stainless-steel vats

Bottling: at the chateau.

Alcohol volume: 12%



## CHATEAU DE CÉRON

JANE ANSON  
INSIDE BORDEAUX

Crisp, fresh and balanced, grippy with tension, good salt-scape texture through the mid palate with soft waves of white flowers and honeysuckle. Racy acidities on the finish, and this would benefit from a short carafe on opening. Harvest September 7, 12 months in stainless steel, no oak. Xavier and Caroline Perromat of Château Cérons.

**JANE ANSON. Note : 90/100**



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