



# CHATEAU DE CÉRON'S

## CHÂTEAU DE CERONS

### CERONS 2019

#### Vintage :

Unpredictable and unprecedented weather! An exceptionally short, mild and rainy winter. The heat suddenly set in at the end of May and brought us into the summer period. The summer was hot and dry. Stormy rains at the beginning of August allowed the grapes to ripen in ideal conditions, with alternating hot, sunny days and cool nights. The weather became capricious at the end of September, hastening the harvest of the botrytised grapes. Yields were low, but these 2019s were surprisingly concentrated.

#### Tasting notes:

With a very lemony, fresh nose, with aromas of tangerine peel, a voluptuous palate marked by the sweet bitterness of bitter orange and kumquat, this 2019 Château de Cérons is the finest illustration of the great vintages of the appellation. The wines are balanced, complex and very fresh.

#### Vineyard

Blend: 90 % Sémillon – 6 % Sauvignon Blanc – 4% Muscadelle

Color: Blanc

Appellation: Cérons

Surface area: 5 hectares

Planting density : 6 600 vines / ha

Average vine age : 35 years

Geology: Mixed gravel soil with sand and small stones resting upon a subsoil of oceanic limestone.

Vineyard management: Responsible farming.

Harvest: Handpicking only by successive sorting. The grapes are picked after over-ripeness and progressive invasion of Botrytis Cinerea, the fungus responsible for the natural concentration of the grapes (noble rot). The botrytised berries are mostly harvested at the "rotten roasted" stage in order to find an aromatic balance and freshness characteristic of Cérons wines.

#### Winemaking process

Winemaking: Very slow pressing in increasing stages and extraction of the skin aromas. Cold settling of the must, followed by the transfer into barrels and the start of natural fermentation.

Ageing: In barrels for 2 to 3 years.

Bottling: At the Chateau.

Alcohol volume: 13,5%

