



CHATEAU DE CÉRONS GRAVES WHITE 2022

Dazzling

The year 2022 was marked by a mild and dry winter leading to an early budding. The spring is mild and wet with no pest pressure. Flowering took place quickly in very favorable, dry and warm conditions. The harvest prospects are very good on our Graves soils.

The vines resisted the heat and drought well and remained green and vigorous until the harvest. Two storms in August allowed the grapes to finish ripening. The first white grape harvest took place on 19 August. The juices were rich, well-balanced and had good acidity, and the volumes were moderate.

The first Merlot were harvested at the beginning of September, followed by the Cabernet. The red grapes were harvested serenely as they matured throughout the month. The wines are magnificent, colorful, fruity and concentrated. Color, smoothness, creaminess, and freshness are the key features of this vintage. 2022 is a brilliant vintage with great ageing potential.

Tasting notes:

The nose is elegant, with notes of refined fruit, ripe peach, physalis, grapefruit zest and tangerine. The palate is juicy and crisp, bursting with freshness, underlined by a gentle minerality, with notes of lemony citrus and jasmine. Long, saline and well-balanced.



Vineyard

Blend: 70% Sémillon – 25% Sauvignon blanc – 5% Sauvignon Gris

Color: White

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 et Iso 14001, in conversion to organic farming since 2021.

Harvest: Handpicking and mechanical harvesting

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: 12.5%.



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Press

JAMESSUCKLING.COM ₹

Juicy and lemony with green apples and grapefruit peel. Clean acidity and sleek texture. Medium-bodied.

JAMES SUCKLING. Note: 90-91/100



Bright yellow colour with green hue. Elegant nose with refined fruit, ripe peach, hints of physalis, grapefruit zest and tangerine. Discreet spiciness in the background. On the palate juicy and crips with sweet fruit and aromatic herbs, very good length.

MARKUS DEL MONEGO. Note: 91/100



A blend of 70% of Sémillon, 25% Sauvignon Blanc, and 5% Sauvignon Gris, fully matured in stainless tanks, the 2022 de Cérons blanc evokes aromas of lemon, lemon oil, jasmine, spring flowers, and smoke. Medium to full-bodied, suppe and envelopping, with bright acids and energetic texture, it's long, saline and penetrating, a great effort from de the Perromat family.

YOHAN CASTING. Note: 90-92/100



White pear, grilled brioche, citrus, with sharper notes of green apple, this lacks some balance but has a charming freshness running through it. Aged on the less for six months.

JANE ANSON.



I find a very varietal nose here, the aromatics dominated by pithy Sauvignon pine needle. I suspect this reflects early picking, because the palate has a rather attractive balance that many wines miss this year, with a nervous thread of gentle acidity adding a little sense of freshness to the lemon pith fruit. It finishes with some grained, chalky, powdery minerals. This is a good effort for the vintage, and will drink well young.

CHRIS KISSACK.



CHATEAU DE CÉRONS



BERNARD BURTSCHY. 90-91/100



Le bouquet de Cérons se révèle avec une certaine subtilité. Il ne cherche pas l'éclat et révèle des nuances minérales complétées par des notes de limes et de grapefruit.

Caractère légèrement crémeux en attaque. Le vin a une bonne densité, un peu de salinité et une finale persistante. 2024-2029

YVES BECK. Note: 90-92/100

Decanter

Bright pale gold in colour. Aromatic nose of ederflower, white peach, and ripe lemon. Palate of vibrant fruit with a creamy texture with notes of white flowers, yellow apple, lemon curd, peach yoghurt, and pastry, with hints of toast.

DECANTER. Note: 90/100