



# CHATEAU DE CÉRON

## AOC CERONS

2009

The early and hot spring followed by a cool summer caused a spread out flowering and a very uneven ripening of the grapes.

Beautiful weather conditions during September and October allowed a remarkable development of Botrytis. A record number of selections during the harvest marked the wines with great complexity.

The 2009 vintage has a zesty nose of citrus peel. Icy and fresh on the palate with flavours of lemon sorbet.

### Vignoble

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

Colour : White

Appellation : Cérons

Surface area : 5 hectares

Vine density : 6 600 pieds / ha

Average wine age : 35 years

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

Vine management : Sustainable Viticulture.

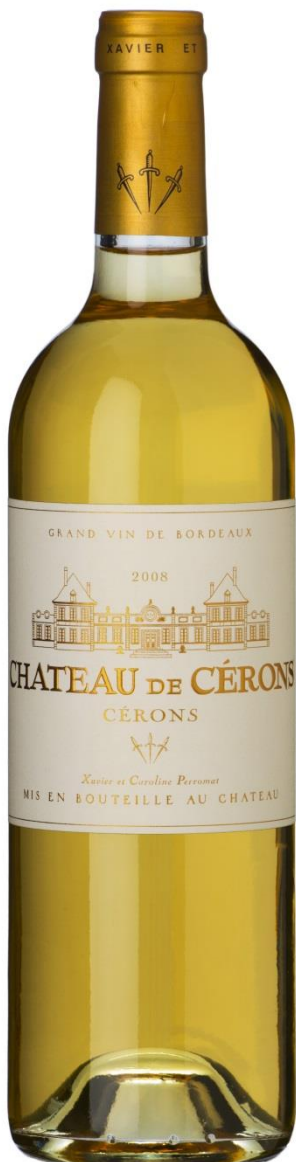
Harvest : Grapes are handpicked and carefully sorted by selective picking. The Botrytis Cinerea is responsible for the natural concentration of the juices in the grapes before the harvest.

Winemaking : Very soft pressing of the botrytised grapes. Fermentation in barrels.

Ageing : Wine is barrel aged for 18 months. Bottled at the Château.

Bottled : Bottled at the Château

Alcool degrees : 12,5% vol





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### Press

Robe jaune paille, reflet doré intense, limpide et brillante, nez ouvert sur des notes de vanille, de chocolat blanc, d'abricots secs, attaque acidulée, gourmande, très bel équilibre, puissant corsé note de zeste de d'orange, très joli, finale ronde et charnue de la tension, le sucre est bien fondu, pointe d'acidité volatile corrigée qui participe au caractère, belle allonge sapide et gourmande, encore du potentiel.

**AUDREY JACQUART-FOURNIER. Note : 16/20**

**Wine Spectator** www.winespectator.com Note : 92/100