



CHATEAU DE CÉRON S

AOC CERONS

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.



Vineyard

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

Color: Blanc

Appellation: Cérons

Surface area: 30 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: High Environmental value level 3, (HVE3), SME et Iso 14001, in conversion to organic farming since 2021.

Harvest: Exclusively manual

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%

Price incl. tax: 19,70€