



CHATEAU DE CÉRON

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.



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%.

Price incl. tax: 19,70€