



# CHATEAU DE CÉRON

## GRAVES RED

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: 80% Merlot – 20% Cabernet-Sauvignon

Color: Red

Appellation: Graves

Surface area: 30 hectares

Planting density 6 600 vine/ ha

Average vine age: 22 years

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

Vineyard management: High Environmental value 3 (HVE3), SME and Iso 14001, conversion to organic farming since 2021

Harvest: Handpicking and mechanical harvesting

### Winemaking process

Winemaking: Fermentation in thermo-regulated concrete vats under Bioprotection (avoiding sulphite). Cold maceration for 2 to 3 days before fermentation.

Vinification for 20 – 35 days. Gentle extraction work by successive pumping over. Running off and decanting followed by malolactic fermentation in concrete vats.

Ageing: French oak barrels for 12 months – 40% new barrels – 60% tank.

Bottling: At the chateau.

Alcohol volume: 12,5%.

Price incl. tax: 19,70€