



CHATEAU DE CÉRON

CHATEAU DU MAYNE GRAVES RED 2019

Unpredictable and unusual weather! An exceptionally short, mild and rainy winter. Despite the early budding of the vines, we avoided the spring frosts of March, April and May.

The heat settles suddenly at the end of May and brings us into the summer period, which accelerates the development of the vines. Hot and dry summer. Stormy rains at the beginning of August allowed the grapes to ripen in ideal conditions with alternating hot, sunny days and cool nights.

The wines are ripe, rich and aromatic. They have sap and precision. 2019 is a wine of style and depth, a wine of balance, power and purity.

Tasting comments :

The nose is strongly marked by fruit and very subtle spicy notes. On the palate, we find greedy notes of wild cherry and wild strawberry. A vintage characterised by its great finesse, aromatic intensity and precision.

Vineyard

Blend: 50% Cabernet Sauvignon – 50% Merlot

Color: Red

Appellation: Graves

Surface area: 12 hectares

Planting density 6 600 vine/ 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 3 (HVE3), SME and Iso 14001

Harvest: Handpicking

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 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 – 50% new barrels – 50% barrels previously used for one vintage.

Bottling: at the Chateau.

Alcohol volume: 13%.

