



CHATEAU DE CÉRON

CHATEAU DU MAYNE

GRAVES WHITE 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:

A nose of citrus fruits and white flowers. A refreshing mouth, grapefruit, lemon and white flowers flavours, a nice texture in the mid-palate and a subtle salty finish.



Vineyard

Blend: 70% Sémillon - 15% Sauvignon Blanc – 15% Sauvignon Gris

Color: White

Appellation: Graves

Surface area: 11 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 ocean limestone.

Vineyard management: High Environmental Value 3 (HVE3), SME and Iso 14001

Harvest: Handpicking

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: 13%.