

Winemakers: Xavier and
Caroline Perromat

Region: Bordeaux

Location: Cérons



Cérons Liqueureux

CHÂTEAU DE CÉRONS



Appellation: AOC Cérons

Varietals: 80-90% Sémillon,
5-10% each of Sauvignon
Blanc & Muscadelle; exact
blend varies by vintage

Vineyard/Terroir:

Clay-gravel soils; the vineyard
sits upon an ocean limestone
subsoil.

Vinification: Botrytized
grapes are hand-
harvested and successively
sorted in the fields. Slow
pressing and settling.
Fermentation in barrels.
Élevage from 18 months up
to 3 years according to the
vintage.

About the winemakers:

Caroline and Xavier Perromat
officially took over the
Chateau de Cérons in 2012,
though the estate has been in
the Perromat family for several
generations. It was the first
property acquired by Jean
Perromat, who went on to be-
come the head of the Syndicat
des Vignerons de Cérons.
The 4-hectare domaine is
surrounded by woods and has
a deep gravel soil above a
sublayer of limestone rich in
marine starfish fossils.

The wines are a reflection of
the smallest appellation in
Bordeaux - Cérons, a subre-
gion within Graves that also
produces sweet, botrytis-laden
wines. Before taking over the
Chateau de Cérons, Xavier
worked with his extended
family at the domaine, and
Caroline worked at Chateau
Haut-Bailly. The winemaking
reflects their desire to stay true
to the tradition of Bordeaux,
and create terroirdriven wines
that offer great elegance and
value.