



Composition

70% Sauvignon Blanc
30% Sauvignon Gris

Origin & Classification
Graves

Delice du Grand Enclos Graves Blanc

History of the Estate

The lands of the Château de Cérons were split in two following the construction of the National Highway linking Bordeaux to Spain, nearly 200 years ago, splitting the Chateau de Cerons into two vineyards. The vineyard is owned and managed by Giorgio Cavanna, an Italian from Tuscany with family roots in winemaking, and one of the greatest names in oenology, Patrick Léon. Their long association and friendship helps them dedicate their full attention to this Graves terroir.

Winemaking and Vinification

All plowing, pruning, disbudding, leaves-stripping, and other work is done by hand. Hand-picked harvest and sorting before vinification. Cold skin maceration for Sauvignon and Sauvignon Gris only, always fermented and aged in stainless steel tanks, more respectful of its fragrance and finesse. Fermentation at 100% in new barrels for the Semillon, followed by ageing on lees for 10 to 13 months.

Tasting Notes & Food Pairing

Of a deep and intense yellow color, in youth the notes of white flowers are predominant, giving way with age to exotic aromas of bread crust and wax and honey. With a great structure with a very present mineral side, this powerful wine will be able to age for many years like a Great Burgundy Wine. Ideal with any meal, from fresh or cooked seafood to fish with a spicy taste or that stands up well to white meats and finally to mature sheep's or goat's cheeses, with a predilection for dishes made from very high quality raw materials.

Awards

Special Designation
HVE 3 (In Progress)



The Wine Source Inc.

14415 South Main Street, Gardena, CA 90248
www.thewinesourceinc.com | (310)-516-6799