



# Grand Enclos Du Chateau de Cerons 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. Fermented in thermo-regulated truncated cone-shaped stainless steel vats with long vatting periods, it is aged in barrels of the best stave oak, with 30-50% new wood, for 12-14 months.

## Tasting Notes & Food Pairing

The Cabernet Sauvignon, 40 to 50% of which is blended depending on the year, gives a remarkable bouquet and, due to its structure, a great aptitude for ageing. The rest of the Merlot adds fruitiness, the charm of its distinguished bouquet and suppleness, to create a wine with such a strong personality in each vintage. Ideal with tasty red meats such as lamb, duck breast, all game universe, as well as the classic beef ribs cooked on vine shoots. Its spicy character is perfectly suited even to Roquefort cheese.

## Composition

50% Cabernet Sauvignon  
50% Merlot

## Origin & Classification

Graves

## About The Wine

“The [Graves Red] has the pretention to be a perfect expression of the Graves terroir. It is a racy wine with aromas of ripe fruit slightly veiled by characteristic notes of smoke, graphite, cold ashes, reminiscent of the pine forests bordering the appellation to the west. Evocation of places or transmission of molecules?”

## Awards

## Special Designation

HVE 3 (In Progress)



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