

Composition

50% Semillon 40% Sauvignon Blanc 10% Sauvignon Gris

Origin & Classification
Graves

About The Wine

"The Grand Enclos du Château de Cérons Graves blanc is fortunate to be able to play on two "key" registers: the maturity and fatness of the Semillon, and the freshness and fruitiness of the Sauvignon Blanc."

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. 40 to 60% in new barrels for the Semillon part, the Sauvignon keeps its delicate fragrance mainly in stainless steel tanks, it will only come out after about a year. Already appreciated in their youth, these are white wines that can be forgotten for several years in the cellar.

Tasting Notes & Food Pairing

Semillon, which expresses itself so well in poor soils, brings its volume, its fatness and its sweet aromas of vine flower, yellow apple, ripe melon, white peach and honey to the extent of 50 to 55%. The sauvignon with its aromas of citrus fruits (lemon, tangerine, yellow apple), white peach and apricot, brings vivacity and freshness for 40 to 35%. Remaining 10% of Sauvignon Gris, very fragrant (pink grapefruit), to perfect the alchemy. Enjoy with fresh and cooked seafood, white meats, and mature sheep and goat cheeses.

Awards

91-92 Points – 2018, Extraprima 90 Points – 2016, Andreas Larsson **Special Designation HVE 3 (In Progress)**

