



# CHATEAU DE CÉRON

## GRAVES RED

2021

A tightrope walker's balance, a goldsmith's precision, an angel's patience, steel nerves and an unwavering optimism were needed to hope to produce a few barrels this year.

The vintage begins with a month punctuated by nights spent fighting against the effects of frost. A fight that was successful depending on the parcels, the heart of the Graves was unfortunately well hit.

The incessant rainfall throughout May, the second half of June and the first half of July required constant attention to avoid mildew. The month of September offering us sunny and warm days followed by cool nights, allowed us to reach, step by step, a satisfactory maturity and a very rare vintage... but worthy of interest.

Worldwide wine that has made Bordeaux famous, 2021 is the vintage of reflections on the future.

### Tasting comment:

The robe is a deep ruby red, the nose wonderfully fruity with scents of black cherry, liquorice and violet. Juicy and greedy, the mouth reveals an explosion of red fruits. The tannins are silky with a touch of cashmere.



### Vineyard

Blend: 60% Merlot – 40% Cabernet-Sauvignon

Color: Red

Appellation: Graves

Surface area: 30 hectares

Planting density 6 600 vine/ ha

Average vine age: 22 years

Geology: Mixed gravel soil with sand and small stones resting upon a subsoil of oceanic limestone.

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

Harvest: Handpicking and mechanical harvesting

### Winemaking process

Winemaking: Fermentation in thermo-regulated concrete vats under Bioprotection (avoiding sulphite). Cold maceration for 2 to 3 days before fermentation.

Vinification for 20 – 35 days. Gentle extraction work by successive pumping over. Running off and decanting followed by malolactic fermentation in concrete vats.

Ageing: French oak barrels for 12 months – 40% new barrels – 60% barrels previously used for one vintage.

Bottling: At the chateau.

Alcohol volume: 12,5%.



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### Press

*Yves Beck*

Les vignes du Château de Cérons, propriété de Xavier et Caroline Perromat, se situent sur un sol de Graves avec des sous-sols de plaques calcaires. Le bouquet est subtil, élégant avec d'agréables notes fuitées et légèrement terreuses. Le vin est harmonieux. Il dispose d'une rafraichissante structure et d'une touche gourmande. Un vin équilibré et goûteux.

**YVES BECK. Note : 89-90/100**



Avec un beau nez épicié et presque réglisse, Ch. de Cérons 2021 évolue vers des notes plus terriennes avec une pointe variétale caractéristique du sauvignon après une légère aération. La bouche est moyennement dense, légèrement terrienne mais possède une belle structure équilibrée et une acidité rafraichissante.

**YOYAN CASTAING. Note : 87-89/100**



A Merlot-Cabernet Sauvignon blend from sandy soils in the Graves, the 2021 de Cérons exhibits aromas of plums, wild berries, sweet spices and soil, followed by a medium to full-bodied, bright and lively palate that's nicely balanced. It's a strong effort in a challenging vintage.

**WILLIAM KELLEY. Note : 87-89/100**

JANE ANSON  
INSIDE BORDEAUX

Ceci est soigneusement manipulé, bien extrait, beaucoup de fruits savoureux, une touche de sous-bois, équilibré et raffiné.

**JANE ANSON. Note : 88/100**

Jancis  
Robinson  
JancisRobinson.com

Cassis and sweet plums on the nose.

The palate is rounded and textured tannins, good extraction- nice moderate-weight style with a cooling freshness and subtle exotic spice as well (A.C)

**ALISTAIR COOPER. Note : 16,5/20**



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VINBLADET

Fakta om Vin siden 1992

Ren duft, friske kirsebær, blomst. Elegant struktur, god fylde, ren, frugtagtig, frisk eftersmag.

**PETER WINDING. Note : 88-90/100**

WEINWISSER

**TJARK WITZGALL. Note : 17/20**



Très élégant dans sa robe rubis, ce vin se fait plus discret au premier nez, avant de s'ouvrir à l'aération sur une belle complexité avec des arômes de fruits rouges, de cuir, d'épices. Porté par des tanins fin et serrés, le palais se montre élégant et savoureux.

**GUIDE HACHETTE DES VINS 2024**