Château de Cérons, AOP Cérons (37.5cl) 2020

FGI0592020

Les Vins de Xavier et Caroline Perromat

— Bordeaux, France

A fine dessert wine to rival Sauternes from the tiny enclave of Cérons in the Graves region of Bordeaux.

Production

AOP Cérons, a small enclave in the Graves region with a specific microclimate enabling the production of botrytis affected dessert wines, is one of the oldest, and possibly one of the least known, Bordeaux appellations. Viticulture is sustainable at Cérons and the winemaking is precise and measured, producing wines with a fine minerality and balance. The vineyards are on a plateau of gravel over limestone overlooking the river Garonne, perfect terroir for Sémillon in particular. The vineyard is composed of 90% Sémillon along with 5% Sauvignon Blanc and 5% Muscadelle with 80% botrytis affected Semillon and 18% Sauvignon in the final blend which is matured in old oak for at least 2 years.

Tasting note

Floral, honeyed aromatics and flavours of bitter orange and fragrant honey with a herbal, saffron twist. This is finely balanced with the rich sweetness matched by an elegant freshness on the finish Still seems quite youthful so will drink well for several more years.

Food Match

Drink as an apéritif - very French! - with blue cheese or with zesty fruit tarts. Sweeter wines such as this, with a little age to them, also make an interesting pairing with sweeter seafoods such as lobster and scallops.

ABV:
13.50%

Case/Bottle Size:
12x 37.5cl

Closure:
Cork

Wine Type:
Sweet

Category:
Sustainable

Appellation:
AOP Cérons

Grape Varieties:
Semillon 80%, Sauvignon Blanc 18%, Muscadelle 2%

Suitable for:
Vegan