



Located 40 km southeast of Bordeaux, the region of Cérons is known for the quality of its clay and gravel soils, in the historic heart of the Graves region.

The vineyard is comprised of 16 hectares of vines bordered by two ancient windmills which add to the charm of the place.

Château Huradin produces four types of wine: Red Graves, Dry White Graves, Cérons (sweet) and a rosé. The main varieties are Merlot (dominant) and Cabernet Sauvignon for red; Semillon and Sauvignon for whites.

The viticulture of the vine is reasoned, guided by a deep respect for the environment. The grapes are harvested by hand and by successive tries on the old vines for the sweet Cérons.

Château Huradin is an independent winegrower, that produces their own wines in a traditional way, entirely on the farm.

Château Huradin 2005 Cérons

GRAPE 100% Semillon

TERROIR Clay and gravel soils.

CULTIVATION Apply only rigorous principles for the health of the vine, using only environmentally friendly treatments.

HARVEST Grapes selected on the vine, hand-picked and placed in cases

VINEYARD 9 Ha dedicated for white wines

SPACING 5,500 vines per hectare.

YIELD 30 hectoliters / hectare

VINIFICATION Hand harvested by successive selective pickings. Traditional wine making, thermostatically controlled stainless steel vats, followed by additional aging in vats for 15 months to 18 months.

ALCOHOL CONTENT 13.5°

TASTING NOTE From the deep golden hue, straw, yellow with an orange tinge, to the nose of a bouquet of citrus, apricots and candied fruits, this is a very good representation of what a Cérons wine should be. It has a good lively acidity with crisp fruit flavours, a lemony citrus note and a hint of marmalade like freshness. This wine has many layers of flavour from its complexity that builds with concentration and length and finishes fresh finish in the mouth.

