



XAVIER ET CAROLINE PERROMAT DOMAINES

## LA QUILLE BORDEAUX ROSÉ

Vintage 2018

By taking over the reins of Château de Cérons in 2012, Xavier and Caroline Perromat undertook restoration work on the cellars and set up a schedule for replanting plots on all 30 hectares of vines on the family estate. In 2014, as the first young vines enter production on their third leaf, the blends take shape and reveal gourmet, round, fresh, fruity wines, wines of pleasure signed by the Graves terroir and the limestone subsoil of Cérons.

LA QUILLE was born quite naturally, it inspires confidence, it is the bottle that we are happy to spontaneously discover, an evidence, a good wine from Graves, that of friends, of very simple moments, of delicacies. The first QUILLES are red and white, they settle on the most joyful tables in Paris and Bordeaux and have come since their arrival, from one word of mouth to another, from table to table. The Pink QUILLE will be added to the collection in 2017.

### Tasting comment :

Fine, pale pink colour. The nose is subtle and delicate, with aromas of vineyard peach, raspberry and strawberry. Refreshing, crunchy texture on the palate, with pink grapefruit and blood orange overtones.



### Vineyard

Blend: 100% Merlot

Color: Rosé

Appellation: Bordeaux Rosé

Surface area: 0,50 hectare

Geology: Mixed gravel and clay soil with sand and shingles upon a marine limestone subsoil.

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

Harvest: Handpicking

### Winemaking process

Winemaking: The « Saignée » method. Gravity feed grape reception and production. Blending off of the juice from the red grapes, into the first few hours of making the red wine. Settling and fermentation in small thermo regulated stainless and steel tanks.

Bottling: at the chateau

Alcohol volume: 12,5% vol

Residual sugar: 1,8g/L