



XAVIER ET CAROLINE PERROMAT DOMAINES

LA QUILLE GRAVES WHITE

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:

Good minerality on the nose with prominent citrus aromas. Starts out quite aromatic on the palate with grapefruit and white flower nuances. Goes on to reveal the elegant texture of Sémillon grown on limestone soil.

Vineyard

Blend : 64% Sémillon – 30% Sauvignon Blanc – 6% Sauvignon Gris

Color: White

Appellation: Graves

Surface area : 11 hectares

Planting density: 6 600 pieds / ha

Average vine age: 25 years

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

Vineyard management: High Environmental value level 3 (HVE3),

SME et Iso 14001

Harvest: Handpicking



Winemaking process

Winemaking: Gentle pressing with controlled thresholds, followed by precise cold settling. Cold stabilisation for between 1 and 7 days.

Fermentation in temperature-controlled stainless-steel vats Lees stirring followed by racking

Ageing: on the lees for 6 months in stainless-steel vats

Bottling: At the château