



XAVIER ET CAROLINE PERROMAT DOMAINES

LA QUILLE GRAVES RED

Vintage 2018

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:

A subtle nose packed with red fruit aromas including cherry, blueberry and raspberry. Supple and velvety-smooth on the palate, with spicy notes and a hint of chocolate. The character of the terroir reveals itself in the aftertaste, with silky and well-balanced tannins.

Vineyard

Blend: 60% Merlot – 40% Cabernet Sauvignon

Color: Red

Appellation: Graves

Vineyard management: Sustainable viticulture

Geology: Gravel soil

Winemaking Process

Winemaking: Alcoholic fermentation in temperature-controlled stainless-steel vats. Gentle extraction with successive rounds of pumping over. Running-off and transferral to stainless-steel vats for malolactic fermentation.

Ageing: for 6 months in stainless-steel vats

Bottling: at the château

Alcohol volume: 13,5% vol

