



CHATEAU DE CÉRON

LA QUILLE GRAVES WHITE 2016

Definition: La Quille, it's a game, a release, a bottle, yes but not just any bottle, the friends' bottle, the one we have near at hand to share simple but essentials moments.

Tasting comment :

A delicate bouquet of white flowers, citrus, and peach. Good balance on the palate with freshness and some nutty notes.



Appellation:	AOC Graves White
Village:	Cérons
Surface area:	11 hectares
Geology:	Mixed gravel and clay soil with sand and shingles upon a marine limestone subsoil.
Blend:	64% Sémillon 30% Sauvignon 6 % Sauvignon Gris.
Vine management:	Sustainable viticulture Planting density : 6,600 vines/hectare
Harvest:	Grapes are picked at their prime maturity and are carefully sorted before being taken to the winery for the crush.
Winemaking:	Reception and transfer of the grapes by gravity. Slow pressing of whole bunches. Settling and fermentation in small thermo regulated stainless steel tanks Lees stirring for 4 to 6 weeks.
Ageing:	Aged in thermo regulated tanks.