



CHATEAU DE CÉRON

LA QUILLE 2013

La Quille 2013 displays a shiny black cherry color, its nose is sensual, soft and caressing. In the palate we find fresh and crisp red fruit, with a beautiful aftertaste.



Appellation :	AOC Graves Red
Village :	Cérons
Surface area :	10 hectares
Geology :	Mixed gravel soil with sand and small stones resting upon a subsoil of oceanic limestone.
Blend :	60% Cabernet-Sauvignon 40% Merlot
Vineyard management :	Sustainable Viticulture. Planting density: 6,600 vines/hectare.
Harvest :	Grapes are handpicked at prime maturity and carefully sorted before being taken to the winery for fermentation.
Winemaking :	Gravity feed grape reception and production. Fermenting time and vatting 20 days, in small thermo regulated vats.
Ageing :	Bottled at the Château