



CHATEAU DE CÉRON

LA QUILLE 2012

La Quille 2012 offers an aromatic range of fresh and accurate notes, citrus aromas, grapefruit and white flowers. A wine signed by the minerality which characterizes this terroir of Bordeaux great white wines.



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.