



CHATEAU DE CÉRON

QUILLE RED 2014

2014 La Quille, Graves rouge a considerable freshness, along with delicious red fruit, cherry, raspberry and blackberry flavours. The tannin is attractively round and the wine also displays subtle spicy overtones. Its structure is characteristic of the terroir in Cérons: gravel on limestone.



Appellation :	AOC Graves Red
Village :	Podensac
Surface area :	4 hectares
Geology :	Mixed gravel soil with sand and small stones resting upon a subsoil of oceanic limestone.
Average vine age :	25 years
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 to 30 days depending on the vintage in small thermo regulated vats. Malolactic fermentation in cement vats.
Ageing :	Aged in barrels, 20% of new wood. Bottled at the Château.