



CHATEAU DE CÉRON

LA QUILLE 2015

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. It is the friends' wine that we are happy to offer in Graves red and Graves white.

La Quille 2015 has a considerable freshness, along with delicious red fruit, cherry, raspberry and blackberry flavours. The tannins are attractively round and the wine also displays subtle spicy overtones. Its structure is characteristic of the terroir in Cérons: gravel and limestone.



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 :	Aged in oak barrels with 30% new wood. Bottled at the Château.