



# CHATEAU DE CÉRON

## LA QUILLE 2014

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

La Quille 2014 is a wine with a great aromatic purity, lovely and fresh attack with citrus and grapefruit notes, a mid-palate based on white flowers freshness, a wine signed by its Terroir of Graves composed of very dense limestone plates.



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.