



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

La Quille 2015 has all the freshness of Sauvignon Blanc and Sauvignon Gris, as well as the concentration and velvety texture of Sémillon. The wine features hints of lemon, grapefruit, peach, and white flowers, as well as minerality typical of the estate's gravel soil overlaying limestone.



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.