



# CHATEAU DE CÉRON

## LA QUILLE ROSE 2017

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.

For the first Rosé of Merlot from Château de Cérons, la Quille Rosé 2017 presents a nice pale pink colour with a subtle and delicate nose of red fruits, raspberry, strawberry and peach. It displays a great freshness, acid and crispy mouth.



Appellation :	AOC Bordeaux Rosé
Village :	Cérons
Surface area :	0.50 hectare
Geology :	Mixed gravel and clay soil with sand and shingles upon a marine limestone subsoil.
Blend :	100% Merlot
Vine management :	Sustainable viticulture Engagement to the SME of Bordeaux process (system of environmental management)
Planting density :	6600 vines/ha
Harvest :	The grapes are mechanically picked in their prime maturity with attention and are carefully sorted.
Winemaking :	The « Saignée » method. Gravity feed grape reception and production. Blending off of the juice from the red grapes, into the first few hours of making the red wine. Settling and fermentation in small thermo regulated stainless and steel tanks Filtration and bottling at the propert
Proof :	12.5%
Sugar content :	1.8 g/l