



XAVIER ET CAROLINE PERROMAT DOMAINES



LA QUILLE BORDEAUX ROSÉ 2019

By taking over the management of Château de Cérons in 2012, Xavier and Caroline Perromat have undertaken work to restore the cellars and set up a schedule for replanting plots on all 30 hectares of vines on the family estate. In 2014, as the first young vines enter into production at their third leaf, the blends will take shape and reveal gourmet, round, fresh, fruity wines. Wines of pleasure signed by the Graves terroir and the limestone subsoil of Cérons.

LA QUILLE was born quite naturally, it inspires confidence, it is the bottle that we are happy to discover spontaneously, as an evidence, a good Graves wine, the one for friends, simple moments and greediness. The first QUILLES are red and white, they find their way to the most cheerful tables in Paris and Bordeaux and travel from table to table by word of mouth. The QUILLE rosé joins the collection in 2017.

Tasting comments:

A beautiful pale pink colour. The nose is delicate and subtle with aromas of vine peach, raspberry and strawberry. The palate is refreshing and crisp with notes of pink grapefruit and blood orange.

Vineyard

Blend: 100% Merlot

Color: Rosé

Appellation: Bordeaux Rosé

Town: Ponsaurat

Surface area: 0,50 hectares

Geology: Mixed gravel and clay soil with sand and shingles upon a marine limestone subsoil.

Vineyard management: High environmental value level 3 (HVE3), SME and Iso 14001

Harvest: Handpicking

Winemaking process

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.

Bottling: at the chateau.

Alcohol volume: 12,5%.

Residual sugar: 1,8g/L.

