



XAVIER ET CAROLINE PERROMAT DOMAINES

## LA QUILLE GRAVES RED 2019

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 :**

The nose is fruity with aromas of wild strawberry, raspberry and red cherry. The palate is juicy, revealing the delicacy of red fruits and fresh wood notes, the tannins are silky, ripe and velvety.



### **Vineyard**

Blend: 60% Merlot – 40% Cabernet Sauvignon

Color: Red

Appellation: Graves

Town: Saint Sulpice de Pommiers

Vineyard management: Sustainable viticulture

Geology: Gravel soil

### **Winemaking Process**

Winemaking: Alcoholic fermentation in temperature-controlled stainless-steel vats. Gentle extraction with successive rounds of pumping over. Running-off and transfer to stainless-steel vats for malolactic fermentation.

Ageing: for 6 months in stainless-steel vats.

Bottling: at the chateau.

Alcohol volume: 13%.