



XAVIER ET CAROLINE PERROMAT DOMAINES



LA QUILLE GRAVES BLANC 2022

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:

An expressive nose with notes of flowers and apricot, with aeration, rose petals and lily of the valley. In the mouth, the wine is balanced, smooth and velvety. It offers aromas of citrus fruit, yellow lemon peel and pink grapefruit.

Vineyard



Blend : 80% Sémillon – 20% Sauvignon Blanc

Color: White

Appellation: Graves

Vineyard management: High Environmental value level 3 (HVE3),

SME et Iso 14001

Surface area : 11 hectares

Planting density: 6 600 pieds / ha

Average vine age: 25 years

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

Harvest: Handpicking

Winemaking process

Winemaking: Gentle pressing by stages, then fine and precise settling. Cold stalling for 1 to 7 days.

Fermentation in thermo-regulated stainless-steel vats. Stirring and racking.

Ageing: On the lees for 6 months in stainless-steel vats.

Bottling: at the Chateau.

Alcohol volume: 12,5%.