



XAVIER ET CAROLINE PERROMAT DOMAINES

LA QUILLE GRAVES RED 2022



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 nose with notes of red fruit and subtle spices. In the mouth, we find greedy notes of cherry slightly minty, smoky spices. A gourmet wine, round very signed by its Graves terroir.



Vineyard

Blend: 50% Cabernet Sauvignon – 40% Merlot – 10% Petit Verdot

Color: Red

Appellation: Graves

Town: Portets

Vineyard management: High Environmental Value 3 (HVE3)

Geology: Mixed gravel soil with sand and small stones resting upon a subsoil of oceanic limestone.

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: 13,5%.