



XAVIER ET CAROLINE PERROMAT DOMAINES



LA QUILLE BORDEAUX CLAIRET 2025

LA QUILLE was born quite naturally, it inspires confidence, it is the bottle that we are happy to discover spontaneously, as 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.

Tasting comments:

A bright, brilliant Ruby colour with hints of grenadine. The nose is very expressive with fresh red fruit, and the palate is greedy with aromas of wild strawberries, redcurrants and raspberries.
A well-balanced wine with good length.



Vineyard

Blend: 100% Cabernet Sauvignon

Color: Clairet

Appellation: Bordeaux Clairet

Town: Cérons

Geology: Clayey-limestone, sandy-clayey

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

Harvest: Handpicking

Winemaking process

Winemaking: Pre-fermentation maceration in the press for 48 hours. Gentle pressing in stages, followed by fine, precise settling. Fermentation in temperature-controlled stainless-steel vats, followed by racking.

Bottling: at the chateau.

Alcohol volume: 13,5%.