



XAVIER ET CAROLINE PERROMAT DOMAINES



## LA QUILLE GRAVES BLANC 2020

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.

### Tasting comments:

.A sparkling robe, a nose with soft notes of grapefruit and white fruits.  
The mouth is signed by a very frank, mineral, chiselled attack, with notes of citrus zest and mint, slightly spicy.  
A very fresh and textured aromatic palette, with a remarkable length.

### Vineyard

Blend : 86% Sémillon, 12% Sauvignon Blanc, 2% Sauvignon Gris

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: Mechanical, at dawn, at optimum maturity.

### 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%

