



XAVIER ET CAROLINE PERROMAT DOMAINES



LA QUILLE BORDEAUX ROSÉ 2024

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:

Pale pink in color with purplish highlights, the elegant nose elegance and a revelation of fresh, tart fruits such as raspberry and pear.

The greediness continues on the palate with a lively, fresh attack gives way to a fuller, more aromatic finish.



Vineyard

Blend: 100% Cabernet Sauvignon

Color: Rosé

Appellation: Bordeaux Rosé

Town: Ponsaurat

Surface area: 0,50 hectares

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

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

Harvest: Handpicking

Winemaking process

Winemaking: Direct pressing.

Alcoholic fermentation controlled at low temperature.

Bottling: at the chateau.

Alcohol volume: 12,5%.