



Bought in 1947 by the Castéja family, Château TrotteVieille, 1st Grand Cru Classé in 1855, is a very old Estate. A legend states that an elderly Lady living in the surroundings in the 14th century used to walking over to where the Bordeaux stagecoaches stopped. Characterized by an unique terroir (12 ha of vines) stretching over a calcareous plateau with a subsoil of clay and an important percentage of Cabernet Franc, TrotteVieille produces exceptional wines which are known for their traditional character and their minerality.

VINEYARD

SOIL :

Thin clay coating on limestone

GRAPE VARIETY :

49 % Merlot

46 % Cabernet Franc

5 % Cabernet Sauvignon

WINE MAKING PROCESS

A meticulous fermentation takes place in a plot sized tank room during about 4 weeks. Wine is aged in 100% French oak new barrels during 18 to 24 months.

BLEND 2019 :

49 % Cabernet Franc

48 % Merlot

3 % Cabernet Sauvignon



2019 VINTAGE

TASTING

"With a sparkling red color, the Bouquet develops an expression of red fruits and flowers, complemented by a subtle sensation of freshness. The texture on the palate is tasty, with very elegant tannins. The finish, while delicate, is highlighted by a remarkable firmness, classic signature of this singular limestone soil. As often, a little reserved for the first taste, it gradually develops all his complexity and his great race." Axel Marchal

MATCHING WITH FOOD

Ideal with a horse steak, an osso bucco, ravioles with cepes, an ostrich stir-fry, a can stuffed with foie gras, a veal fillet with girolles.

TASTING NOTE(S)

J. SUCKLING 96-97

RVF 94-96

J. LEVE 94-96

R. VOSS 95-97

Y. BECK 94-96

