



Dame de TrotteVieille (La Vieille Dame de TrotteVieille until 2010), is Château TrotteVieille 1st GCC Saint-Émilion's second wine. The first vintage appeared in 2002. Produced then from mainly the young vines (total of 12 ha of vines), this second wine is elaborated with the same care as for a "Grand Vin". The wine is characterized by a generous fruit brought by the softness of Merlot, associated with a high percentage of Cabernet Franc, adding mineral and aromatic hints to the intense fruit.

VINEYARD

SOIL:

Clay above limestone

GRAPE VARIETY:

49 % Merlot

46 % Cabernet Franc

5 % Cabernet Sauvignon

WINE MAKING PROCESS

The fermentation is during about 4 weeks. Aged in oak barrels for 18 months, with 70 % of new barrels.



2015 VINTAGE

TASTING

Garnet colour with ruby hues. Fruity and toasted nose, both spicy and vanilla-flavoured. In the mouth, the structure is supple and concentrated in ripe black fruits. The final note of cocoa gives the wine a distinctive complexity.

BLEND 2015 :

58 % Merlot

42 % Cabernet Franc

MATCHING WITH FOOD

With tournedos, wild boar, rabbit, venison, pheasant, or matured cheese specialities.

TASTING NOTE(S)

J. SUCKLING 94

J. ROBINSON 92

