



La Vielle Dame de TrotteVieille, AOC Saint-Émilion Grand Cru, is Château TrotteVieille 1st GCC Saint-Émilion second wine. The first vintage appeared in 2002. Produced then from mainly the young vines, its production increased after Château Bergat's unification to TrotteVieille in 2012. The wine is characterized by generous fruit, combined with Merlot softness associated to a high percentage of Cabernet Franc which gives it an excellent structure.

## 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 60 % of new barrels.



## 2003 VINTAGE

## TASTING

Deep and bright beautiful purple colour. Complex nose surrounded by jammy fruits, developing on spicy overtones. Round and powerful mouth, built on a tannic structure, which makes a fleshy wine.

### BLEND 2003 :

50 % Merlot

40 % Cabernet Franc

10 % Cabernet Sauvignon

## MATCHING WITH FOOD

With wild boar, venison, bird game, red meats or cheese specialities.



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