



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.



2004 VINTAGE

TASTING

La Vielle Dame de TrotteVieille 2004 is a classic vintage with a beautifully balanced tannin-, fruit- and acidity-structure. Dark red, with notes of cassis and blackberry, smoky, coffee, chocolate and cigar, pencil lead and ripe plum. A wine that will age well over a long time, with clean fruit aroma from the Merlots and TrotteVieille's very old Cabernet Franc vines.

BLEND 2004 :

55 % Merlot

40 % Cabernet Franc

5 % Cabernet Sauvignon

MATCHING WITH FOOD

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



Château TrotteVieille
33394 Saint-Emilion
Head office : 88 Quai de Bacalan
33300 Bordeaux
Phone : +33(0)5 56 00 00 70
Website : www.trottevieille.com