



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.



## 2005 VINTAGE

### TASTING

The nose is intense and complex, revealing overtones of morello cherries. Round start, followed by high-velvety supple tannins. The aromas are well-matured and reveal a good persisting structure.

### BLEND 2005 :

60 % Merlot

35 % Cabernet Franc

5 % Cabernet Sauvignon

## MATCHING WITH FOOD

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



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