



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.



2007 VINTAGE

TASTING

Garnet color. Nose with fruity and spicy aromas. On the palate, Vielle Dame de TrotteVieille 2007 is quite dense and rather tannic under the heart of traditional elegance.

BLEND 2007 :

57 % Merlot

39 % Cabernet Franc

4 % Cabernet Sauvignon

MATCHING WITH FOOD

With steak, tournedos, wild boar, venison, bird game, 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