



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.



2008 VINTAGE

TASTING

La Vieille Dame de TrotteVieille 2008 is an elegant vintage with pure and beautiful fruit, ripe tannins and balanced fruit, alcohol and acidity. Dark red, with a nose of sweet currant, blackberry, cherry, plum, coffee, and cedarwood. An elegant mid-palate with soft tannins, and minerality. Drink 2012-2022.

BLEND 2008 :

52 % Merlot

46 % Cabernet Franc

2 % Cabernet Sauvignon

MATCHING WITH FOOD

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



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