



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.



## 2009 VINTAGE

### TASTING

Intense dark color. Rich nose with black fruits, floral and woody aromas. Beautiful wine and good structure in the mouth, gourmet notes and a harmonious finish.

### MATCHING WITH FOOD

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



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