CHATEAU
TROTTE VIEILLE
Premier Grand-Cru Classé
Saint Emilion Grand Cru

Héritiers Castéja

2023 VINTAGE

Bought in 1947 by the Castéja family, Château TrotteVieille, 1st Grand Cru Classé Saint-Émilion since 1955, is a very old Estate. A legend states that an elderly Lady living in the surroundings in the 14th century used to walking over to where the Bordeaux stagecoaches stopped. Characterized by an unique terroir (12 ha of vines) stretching over a calcareous plateau with a subsoil of clay and an important percentage of Cabernet Franc, TrotteVieille produces exceptional wines which are known for their traditional character and their minerality.

VINEYARD

SOIL :

Thin clay coating on limestone

GRAPE VARIETY:

49 % Merlot
46 % Cabernet Franc
5 % Cabernet Sauvignon

WINE MAKING PROCESS

A meticulous fermentation takes place in a plot sized tank room during about 4 weeks. Wine is aged in 100% French oak new barrels during 18 to 24 months.

TASTING

A brilliant, intense color. The complexity, precision and great delicacy of the bouquet - raspberry jelly, blackcurrant, iris, mentholated and smoky nuances - are the hallmarks of this great Trottevieille. The creamy, yet astonishingly fresh attack evolves into a compact, extremely flavorful texture. The finish is both powerful and mellow. A lot of breed in this great wine. (Axel Marchal, Valérie Lavigne, Doctors of Oenology)

ASSEMBLAGE 2023 :
53% Cabernet Franc
44% Merlot
3% Cabernet Sauvignon

MATCHING WITH FOOD

Ideal with a horse steak, an osso bucco of beef, ravioles with cepes, an ostrich stir-fry, a can stuffed with fois gras, a veal fillet with girolles.

TASTING NOTE(S)

J. SUCKLING
98-99
J-M. QUARIN 98

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