



Bought in 1947 by the Castéja family, Château TrotteVieille, 1st Grand Cru Classé in 1855, 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.



## 2013 VINTAGE

### TASTING

Garnet robe. Discreet nose with fruity notes. Second nose with aromas of truffle. On the palate, the wine is dense and compact, solidly structured with a beautiful length.

### BLEND 2013 :

54 % Merlot

44 % Cabernet Franc

2 % Cabernet Sauvignon

### MATCHING WITH FOOD

With game, red meat, lamb, cheeses.

### TASTING NOTE(S)

J. SUCKLING 92

R. GABRIEL 96

B+D 95

