



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.



2014 VINTAGE

TASTING

Deep red colour with dark purple hues. Intense and generous bouquet of pulpy dark berries on the nose. On the mouth, this wine is expansive and reveals a solid tannic structure although very elegant and precise. The final scents of just picked blackberries with a touch of fresh liquorice confirm its outstanding line and its coherent style.

BLEND 2014 :

40 % Merlot

58 % Cabernet Franc

2 % Cabernet Sauvignon

MATCHING WITH FOOD

With game, red meat, lamb, cheeses.

TASTING NOTE(S)

J. SUCKLING 96

J. ROBINSON 94

R. GABRIEL 96

