



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.



2015 VINTAGE

TASTING

Dark robe. Very intense and complex nose. This wine has a beautiful density, with depth. A great vintage.

BLEND 2015 :

49 % Merlot
49 % Cabernet Franc
2 % Cabernet Sauvignon

MATCHING WITH FOOD

With game, red meat, lamb, cheeses.

TASTING NOTE(S)

DECANTER 95
WA PARKER 96
J. SUCKLING 99
R. GABRIEL 96



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