



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.



2017 VINTAGE

TASTING

A lot of texture for that generous wine marked by a vegetal touch. Smooth tannins and nice length.

BLEND 2017 :

56 % Cabernet Franc

43 % Merlot

1 % Cabernet Sauvignon

MATCHING WITH FOOD

With game, red meat, lamb, cheeses.

TASTING NOTE(S)

WA PARKER 92

J. SUCKLING 95

J. ROBINSON 92

