



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.



## 2018 VINTAGE

### TASTING

"Wow. This really sends a tingle down my spine. Love the energy and length to this. Very distinguished. Full-bodied yet tight, polished and compressed. It has a great finish. Exciting. Really." James Suckling

### BLEND 2018 :

44 % Merlot

54 % Cabernet Franc

2 % Cabernet Sauvignon

### MATCHING WITH FOOD

With game, red meat, lamb, cheeses.

### TASTING NOTE(S)

J. SUCKLING 98-99

J. LEVE 95

R. VOSS 96

LE POINT 94

M. DEL MONEGO 98

