

BORIE-MANOUX

Dame de TrotteVieille

2ND VIN CH. TROTTEVIEILLE

ST EMILION GD CRU

2011



Dame de TrotteVieille (La Vieille Dame de TrotteVieille until 2010), is Château TrotteVieille 1st GCC Saint-Émilion's second wine. The first vintage appeared in 2002. Produced then from mainly the young vines, this second wine is elaborated with the same care as for a "Grand Vin". The wine is characterized by a generous fruit brought by the softness of Merlot, associated with a high percentage of Cabernet Franc, adding mineral and aromatic hints to the intense fruit.



VINEYARD

SOIL :

Clay above limestone

GRAPE VARIETY :

49 % Merlot

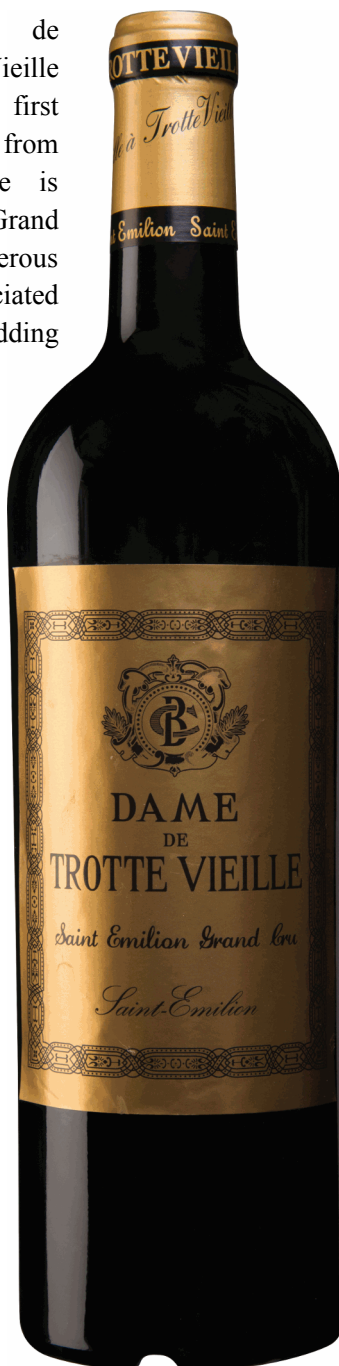
46 % Cabernet Franc

5 % Cabernet Sauvignon



MATCHING WITH FOOD

With tournedos, wild boar, rabbit, venison, pheasant, or matured cheese specialities.



WINE MAKING PROCESS

The fermentation is during about 4 weeks. Aged in oak barrels for 18 months, with 70 % of new barrels.

BLEND 2011 :

55 % Merlot

42 % Cabernet Franc

3 % Cabernet Sauvignon



TASTING

Garnet colour. Fine and fruity nose with aromas of plums, fig, red berries, spice, wood, with a hint of chocolate. In the mouth, Dame de TrotteVieille 2011 reveals a touch of liquorice.



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