



# BORIE-MANOUX

## Château Trotte Vieille

ST EMILION GD CRU

1ER GRAND CRU CLASSÉ

2020



### TASTING

Bought in 1947 by the Castéja family, Château Trotte Vieille, 1st Grand Cru Classé Saint-Émilion since 1955, 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, Trotte Vieille produces exceptional wines which are known for their traditional character and their minerality.

Lively red color, with purplish-blue hues. The aromatic intensity is remarkable. Very fruity, it reveals notes of ripe cherry, fresh plum and raspberry. Its superb Cabernet Franc brings a singular floral touch that perfectly expresses its distinction. The mouth is impressive, with a fleshy and juicy texture that gives it a long length. 2020 is a true expression of this exceptional terroir made of clay and limestone.

#### BLEND 2020 :

50 % Merlot

49 % Cabernet Franc

1 % Cabernet Sauvignon



### VINEYARD

#### SOIL :

Thin clay coating on limestone

#### GRAPE VARIETY :

49 % Merlot

46 % Cabernet Franc

5 % Cabernet Sauvignon



### MATCHING WITH FOOD

Ideal with a horse steak, an osso bucco of beef, ravioles with cepes, an ostrich stir-fry, a can stuffed with foie gras, a veal fillet with grolles.



### 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.



### TASTING NOTE(S)

J. SUCKLING 98-99

RVF 96-97

J. LEVE 95-97

J. ANSON 96

R. VOSS 95

M. DEL MONEGO 97

## BORIE-MANOUX

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