



BORIE-MANOUX

Château Trotte Vieille

ST EMILION GD CRU

1ER GRAND CRU CLASSÉ

2021



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.



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.



TASTING

The color is dark ruby with lots of brilliance. On the nose, there are aromas of black fruits and spices, slightly toasted. The attack is supple with a well balanced tannic basis where we find the expression of cabernets sauvignons and small ripe verdots, well supported by a light and elegant woody. The finish is still a little firm in Primeur but already well balanced and with a nice length. Benoit Bouchonneau, Cellar Master

BLEND 2021 :

73% Cabernet Sauvignon

25% Merlot

2% Petit Verdot



MATCHING WITH FOOD

Will accompany well red or white meats, joints, mutton, poultry and game.



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GRANDS VINS DE BORDEAUX

88 Quai de Bacalan 33300 Bordeaux

Phone: +33 (0)5 56 00 00 70

Website: www.borie-manoux.com

