

# CHATEAU DU TRIGNO V A C Q U E Y R A S MILITION VACQUETRAS CONTROLL MIS IN ROUTHILL AU CHATEA PROMISE PROPOSE OF FRANCY CONTROLL ROUTHING PROPOSE OF FRANCY CONTROLL ROUTHING PROPOSE OF FRANCY CONTROLL ROUTHING ROUTHING PROPOSE OF FRANCY CONTROLL ROUTHING RO

CHATEAU DU TRIGNON

# Vacqueyras trignon Red 2015

AOC Vacqueyras, Vallée du Rhône, France

# FINESSE AND ELEGANCE, WITHOUT FORGETTING THE STRUCTURE

# **PRESENTATION**

Since 2006, the Quiot Family, charmed by the Dentelles de Montmirail and its products of character, owns the Château du Trignon in order to perpetuate it, while expanding it by 10 ha of Vacqueyras and few hectares of Beaume-de-Venise.

"Respectful of achievement but rich of our wine-maker knowledge, we have adopted this land whose singularity fits in with all our others properties, in the same line of tradition, quality and adaptation."

### LOCATION

Between steep terraces, small wooded massifs and wide plateau of Garrigues, protected by the Dentelles de Montmirail which overhang the village of Vacqueyras, the vineyard of Vacqueyras benefits from a diversity of soils and terroirs which give its wines a beautiful aromatic richness. Vacqueyras wines are powerful with an assertive character but which always stand out for their freshness and specific finesse.

Vacqueyras - Vaqueiras in Provencal - takes its name from the Latin Valléa Quadreria, valley of stones. Vacqueyras became Cru from the Côtes du Rhône in 1990.

# TERROIR

At the foot of the Dentelles de Montmirail, the terroir of this AOC is made up of alluvial soils and glacial terraces of the Riss. The soils are sandy clay, with banks of rolled pebbles on the terraces of the Garriques.

On the domain we can see the presence of 4 terroirs:

- sedimentary pebble terraces,
- sandy miocene substratum,
- sandy plots,
- sandy loam.

# WINEMAKING

100% hand harvested selection of the grape, cold maceration. Pumping over twice a day. Aging during one year with 10% in barrels.

# **VARIETALS**

14.5 % VOL.

Grenache - □□□, Syrah - □□

# AGEING POTENTIAL

5 years, 5 to 10 years

Château du Trignon

Chateau du Trignon (attention accueil saisonnier uniquement), 84190 Gigondas Tel. 0490837355 - vignobles@jeromequiot.com www.famillequiot.com



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### **TASTING**

The red wines of the Appellation have a deep color, from a pretty red with a ruby undertone for young wines, to dark red for wines for aging. On the nose, the fruits stand out quickly: black and ripe cherry, with hints of candied fruit or even fig. Spicy nuances are more marked, with leather, game, even slightly smoky notes. They are full-bodied, powerful and rich, with a nice decoration on the finish.

For our Château du Trignon, you will find :

Bright crimson red color with purple reflections.

Open nose on cherries, raspberries and currants.

On the palate, more ripe fruity aromas (cherry, blueberry and light notes of garrigue, bay leaf and thyme).

### **FOOD PAIRINGS**

Ideal with a hot red fruit compote, braised lamb or eggplant tian.

### **REVIEWS AND AWARDS**



Argent / Silver

Decanter World Wine Awards, 07/07/2021



92/100

""Raised in 90/10 mix of concrete vats and oak barrels. Deep brilliant red. A highly perfumed bouquet evokes ripe red fruit and Asian spices along with a sexy floral nuance that builds with aeration. Sweet and seamless on the palate displaying a suave blend of richness and energy to the concentrated Chambord, lavender pastille and spicecake flavers. Shows sharp delineation on the subtly tannic finish, which hangs on with strong floral-driven tenacity.""

Vinous



1 étoile / 1 star

Le Guide Hachette des Vins



90-92/100

""Dark ruby. spice and smoke-accented red and dark berries on the perfumed nose, complicated by incense and white pepper flourishes. Juicy raspberry and boysenberry flavors are lifted and given definition by an undertone of zesty minerality. Picks up a suave floral nuance on the persistent finish, which is framed by supple, slow building tannins.""

Vinous



"90/100

In the palate elegant notes of strawberries ans raspberries that end on the acidity of raspberry with a slight touch of salt. The tannins are still tight, it is advisable to wait a few years before opening. Consume ideally between 2024 and 2029."

Février 2022, Decanter

