



Trignon 100% Roussanne

AOC Côtes du Rhône, Vallée du Rhône, France

COTES DU RHÔNE - 100% ROUSSANNE - A DISCOVERY OF THIS GRAPE VARIETY ALL IN FINESSE



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

The Rhône Valley has always been a privileged passage between the Mediterranean world and northern or Atlantic Europe. The very fruitful archaeological research carried out in the region, combined with historical studies, establish the Côtes du Rhône as one of the first wine-growing regions in the world. From 125 BC, the Romans planted vines and built low walls protecting the terraces. They make this region one of the most beautiful in Narbonne Gaul. This notoriety will increase over the centuries and will take shape in 1937 with the consecration of the CDO - Controlled Designation of Origin - Côtes du Rhône.

For white wines, 80% of the grape varieties are represented by Grenache blanc, Clairette, Marsanne, Roussanne, Bourboulenc and Viognier. Thanks to the blend of these different grape varieties, they combine aromas and freshness.

At Château du Trignon, we have chosen not to blend our grape varieties and to produce 3 x 100% ROUSSANNE, 100% MARSANNE and 100% VIOGNIER, in order to allow everyone to discover the qualities of each of these grape varieties.

TERROIR

Our Roussanne are planted on clay-limestone alluvial terraces which provide a contrasting water supply.

IN THE VINEYARD

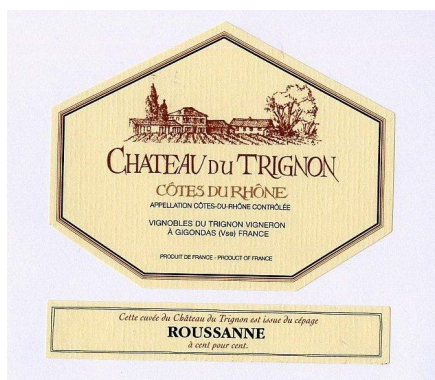
Grape variety of medium vigor, it matures in September. Hot, stony, well-drained soils, lean and arid hillside soils or stony loam-limestone soils are suitable for it. It is a delicate grape variety of great finesse.

WINEMAKING

Harvested very early in the morning. Pneumatic pressing, settling and fermentation in thermo-regulated stainless steel vats (15-17°C).

VARIETAL

Roussanne - □□



SERVING

Drink chilled. Even if we recommend to drink this wine when it is young, the Roussanne allows the development of good aging potential wines.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Straw yellow colour. Apricot, may blossom, honey and elegant smell of Narcissus notes.

FOOD PAIRINGS

Pair with raw vegetables and pasta.

REVIEWS AND AWARDS

JAMES SUCKLING.COM

90/100

"VINTAGE 2018 - 90 POINTS - A savory edge to the nose, here, as well as creamy peach and pear aromas and spiced cream and honey. The palate has freshness and a juicy, savory pastry-like texture. Drink now."

James Suckling, 24/10/2019

Wine Spectator

90/100

"VINTAGE 2018 - 90 POINTS"

Wine Spectator, 12/02/2020

Wine Spectator

91/100

"VINTAGE 2019"

Wine Spectator, 10/02/2021

