



Vacqueyras trignon Red

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 Provençal - takes its name from the Latin Valléea 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 Garrigues.

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

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

WINEMAKING

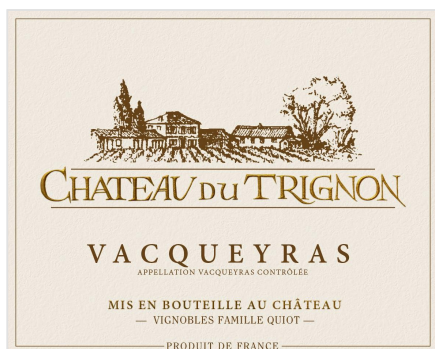
100% hand harvested selection of the grape, cold maceration. Pumping over twice a day. Aging during one year with 10% in barrels.

VARIETALS

Grenache - □□□, Syrah - □□

AGEING POTENTIAL

5 years, 5 to 10 years

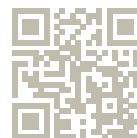


Château du Trignon

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



93/100

"VINTAGE 2017 - 93 POINTS - EDITORS' CHOICE"

Wine Enthusiast, 02/06/2020



1 ETOILE

"MILLESIME 2017 - 1 ETOILE"

Le Guide Hachette des Vins, 05/09/2020



91/100

"VINTAGE 2017 - 91 POINTS - Dark magenta. Expressive aromas of ripe red and blue fruit preserves and candied flowers. Plush and open-knit, offering appealingly sweet blueberry and cherry flavors and a spicy nuance that adds back-end cut. Finishes very long and smooth, with echoing blue fruit character and just a trace of fine-grained tannins adding subtle grip."

Vinous, 05/03/2020



91

"USA VINTAGE 2013 : Bright ruby. Fresh dark berries. Asian spices and lavender on the highly perfumed nose. Fresh and seamless on the palate offering concentrated black raspberries and cherry compote flavors that become sweeter with air; closes juicy and quite long with sneaky tannins adding shape and gentle grip."

Vinous, 06/12/2018

88/100

VERY GOOD

"VINTAGE 2013 - 88 POINTS - VERY GOOD"

WEIN-PLUS, 13/02/2020



90/100

"VINTAGE 2012 - 90 POINTS - This is showing some age with a savory array of earth-crustured dried berries and a soft, supple and mellow palate that fills the finish with blue fruit nicely. Drink or hold."

James Suckling, 24/10/2019

90 points

"VINTAGE 2012: Vivid ruby-red. Vibrant cherry and raspberry aromas are complemented by suggestions of smoky minerals, potpourri and star anise. Juicy, finely etched red berry flavors are enlivened by a peppery nuance and complicated by a floral pastille quality. Grains weight and sweetness on the long sappy finish, which is framed by silky tannins. This fruit-driven wine is approachable right now (tasted May 2015)"

TANZER 2015 (Josh Reynolds), 01/05/2017

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15/20

"VINTAGE 2012: The nose is relatively fruity. It reveals notes of very ripe cassis, blackberry and slight notes of crushed blueberry, woody notes associated with a very discreet hint of very ripe red fruits, liquorices as well as a discreet hint of truffle and spices. The wine needs to be decanted (carafe). The palate is fruity, sleek, relatively gourmand, relatively mineral and offers a fine acid frame as well as a beautiful silky. In the mouth this wine expresses notes of fleshy blackberry and juicy plum associated with slight notes of ripe red fruits, ripe blueberry as well as a discreet hint of zan and a discreet few toasted/caramelized hints. Good length."

VERT DE VIN - BELGIUM, 01/03/2017

COMMENDED - BRONZE

"VINTAGE 2012"

International Wine Challenge, 18/05/2017

89 points – Drink 2013-2016

"Vintage 2011 -

The 2011 Vacqueyras Chateau Du Trignon is a rock-solid blend of Grenache and Syrah that was aged in a combination of tank and old foudre. Representing a good value, it offers plenty of spice-laced dark fruit, leather, pepper and earthy notes to go with a medium-bodied, nicely concentrated profile on the palate.

Balanced, very well made and certainly delicious, it should be enjoyed over the coming handful of years."

Jeb Dunnuck, Parker 2014 – décembre 2013



GOLD MEDAL

"Vintage 2011: Deeply-coloured garnet. Nose of undergrowth, leather, fur and stewed stone fruits. Articulate palate with mature fruits aromas nuanced by mild spice. Powerfulness adds to the wine's personality. Set aside for foods in a sauce."

Gilbert & Gaillard, 01/06/2016

SILVER MEDAL - MEDAILLE D'ARGENT

"Vintage 2011"

IWSC 2016 UK, 27/06/2016

90 points

"vintage 2010 - USA

Showing outstanding potential, the 2010 Famille Quiot Vacqueyras Château du Trignon is a beautiful blend of Grenache and Syrah that is aged 90% in concrete and 10% in smaller barrels for a year. Tight, and slightly reserved, yet also classy and still showing beautiful, it possesses quality black cherry, leather, licorice, flowers, and hints of herbs to go with a medium-bodied, balanced, and juicy palate. Very well made and showing plenty of ripe tannin, it should shine for just under a decade."

Jeb Dunnuck, The rhone wine report .com, 02/07/2014



90

"Vintage 2010

Vivid ruby. Mineral- and spice-inflected aromas of red berries and fresh flowers show very good energy and clarity. Juicy and precise on the palate, offering brisk raspberry and bitter cherry flavors that gain weight with air. The floral note comes back on the persistent finish, which features silky tannins and a touch of spicecake. There's an almost pinot-like delicacy to this wine that makes it very attractive right now."

Josh Reynolds, International Wine Cellar, 28/01/2013

COMMENDED

"vintage 2010"

Wine Challenge competition UK 2013, 15/05/2013

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SILVER/ ARGENT
"vintage 2010"
IWSC 2013, 21/05/2013

SILVER MEDAL
"vintage 2010 - JAPAN"
Sakura Japan Women's wine Awards 2014, 01/12/2013

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