



Vacqueyras trignon Red 2017

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 Vallée 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 - □□

14.5 % VOL.

AGEING POTENTIAL

5 years, 5 to 10 years



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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



91/100

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

Vinous



93/100

"Editors' choice - May 2020"

Wine Enthusiast



92/100

"A core of cherry and plum paste flavors is inlaid with red licorice and signed alder notes through the finish, while the fruit holds the upper hand throughout."

Wine & Spirits

Bronze Medal

Hong Kong international wine & spirit competition



1 étoile

"Du soleil et de la puissance dans cette cuvée haute en couleur, au nez bien ouvert, fruité (fruits rouges) et réglissé. Riche et chaleureuse, la matière est tenue en respect par les tanins au diapason, puissants mais parfaitement enrobés. Une cuvée corsée et bâtie pour durer"

Le Guide Hachette des Vins



Bronze

Decanter World Wine Awards Bronze 2023

"Or"

Sélections mondiales du Canada 2023



91/100

"A dense, generous and well-shaped Vacqueyras with aromas of dark cherries, blackberries, black olives, dried herbs and roasted meat. It's medium-bodied with fine tannins. Well defined and balanced with a generous stream of fruit and spices and a focused, flavorful finish. Drink or hold."

James Suckling

