

EASTER OUT TRIGNON SABLET COTES-DUPLONE VILLAGES FILLED FOR BOAD VILLED COTTES MIS EN ROUTELLE AU CHATAU PROBLET FAULE COTTES PROBLET TO FRANCE PROBLET TO FRANCE PROBLET TO FRANCE PROBLET TO FRANCE PROBLET TO FRANCE

Château du Trignon, Sablet, Rouge, 2016

AOC Côtes du Rhône Villages Sablet, Vallée du Rhône, France

A WINE MARKED BY SPICES

PRESENTATION

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

"Respectful of our achievements but rich in our winegrowing knowledge, we have adopted this land, whose singularity fits in with all of our other properties, with the same concern for tradition, quality and adaptation."

LOCATION

Built on a sandy hillock that gave it its name, this typically Provençal village is home to narrow streets and strange stairs with uneven steps. Its vineyard, all on gentle slopes, elongated silhouette, feeds on sandy soils, decalcified red clays and gravel of various sizes. The Dentelles de Montmirail, at the foot of which it is located, protect the 300 hectares of vines covered by this appellation.

Sablet acquired its letters of nobility, Côtes du Rhône Villages communal, in 1974.

TERROIR

A particular geology in the Sablet Village Appellation: sandy soils, decalcified red clays mixed with pebbles of various sizes and red sandstone soils.

On the Domaine, we can distinguish more particularly 2 terroirs on alluvial terraces:

- rolled pebbles,
- sandy and not very calcareous (white safres).

WINEMAKING

Total de-stemming. Vatting time: 20 days. Matured in vats and "foudres".



14.5 % VOL.

Grenache - □□□, Mourvèdre - □□□□

SERVING

Although this wine does not necessarily need to be refreshed, you can slightly cool it so that it becomes more refreshing, especially during the summer heat.

AGEING POTENTIAL

2 to 3 years, 5 years, 5 to 10 years

TASTING

The full bodied Côtes du Rhône Villages Sablet deliver ripe black fruit, violet and dried fruit aromas.

On our domaine, you can enjoy a wine:

Deep purplish red color.

Liquorice, black fruits, bay leaf and fine spices aromas.

Supple and suave attack, ample and structured wine with harmonious tannins.

Château du Trignon

CHATEAU DU TRIGNON

SABLET
CÔTES-DU-RHÔNE VILLAGES
APPELLATION CÔTES-DU-RHÔNE VILLAGES CONTRÔLEE

MIS EN BOUTEILLE AU CHÂTEAU

-PRODUIT DE FRANCE -

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



FOOD PAIRINGS

Grilled red meat or duck.

REVIEWS AND AWARDS

GRAND OR

Séléctions mondiales du Canada 2022

"Grand Or 94pts + Top 50"
Sélections mondiales du Canada 2021

"Grand Or 90pts" Sélections mondiales du Canada 2023

Decanter

92/100

"Fully mature now, showing notes of leather, strawberry jam and cardamom. Lovely freshness still, though the fruit flavours are mature, with vibrant sappy acidity and a long finish. Just goes to show that Sablet ages well in a good vintage like 2016. Very impressive for those with a taste for Grenache with a touch of age – succulent, sweetly fruited, complete and delicious."

Matt Walls, Decanter

"2016 Château du Trignon Côtes du Rhône Villages Sablet, AOP Côtes du Rhône Villages, Vignobles Famille Quiot Die Rhone präsentiert sich hier von ihrer Schokoladenseite – im wahrsten Sinne des Wortes. Schon in der Nase ein Hauch Kakao, dann am Gaumen feine Schokolade gemixt mit dunkler Frucht und Pfeifentabak, aber saftig und klar und mit feinem Tanninbiss."

Bonjour Prowein

"The Rhone presents itself here from its Chocolate side - literally of the word Already in the nose a breath Cocoa, then fine chocolate blended on the palate with dark fruit and pipe tobacco, but juicy and clear and with fine tannin bite."

"Le Rhône se présente ici comme Le côté chocolat - dans tous les sens du terme, déjà dans le nez Cacao, puis chocolat fin mélangé au palais Avec des fruits noirs et du tabac à pipe, mais juteux et claire, avec une fine touche de tanins."

Bonjour Prowein

