



# TROTTEVIEILLE

1<sup>st</sup> Great Classified Growth

**2007 vintage**

## **Geographical situation:**

- On the top of the Saint Emilion plateau,
- South west facing vines,
- Vineyard in one single block, enclosed by stone walls.

## **Soils and grape varieties:**

Limestone covered with a thin 30cm layer of clay.

- 50% Merlot,
- 45% Cabernet Franc,
- 5% Cabernet Sauvignon.

Average density of plantation: 8,000 stocks per hectare.

Average age of the vines: 50 years.

One plot of ungrafted vines (Cabernet Franc) pre-dating the phylloxera epidemic.

## **Vineyard management:**

Double or single Guyot pruning according to the plots.

Environmentally-friendly viticulture: a reduced number of sprays, de-leafing, crop thinning, strict control of yields on a plot by plot basis.

## **Weather conditions:**

- A quite cold winter with some snow in January. February was very wet.
- Budbreak at the beginning of April.
- The month of April had no rain and was very warm for the season; hence, a very early start of vine vegetation that for a while remind us of 2003.
- Early flowering, but spread out over about two weeks.
- Summer: a cool and damp June; cool July and August.
- The grape colour change began at the end of July and was uneven. Crop thinning was done during the second half of August to remove bunches or parts of bunches that were behind in the ripening.
- September: very fine, sunny weather enabling to enhance the quality of superb Cabernet Franc and Sauvignon.

CHEVAL BLANC - ANGÉLUS - BEAUSÉJOUR - BEAU-SÉJOUR BÉCOT - BÉLAIR - CANON - FIGEAC  
FOURTET - LA GAFFELIÈRE - MAGDELAINE - PAVIE - PAVIE MACQUIN - TROPLONG MONDOT - TROTTEVIEILLE

**Picking:**

The Merlots were harvested from October 2<sup>nd</sup> and the Cabernets were begun on October 9<sup>th</sup>. The superb quality of the crop enabled us to produce a very good vintage in spite of the adversity of the climate.

**Vinification:**

- Cold pre-fermentation maceration for 4 days, followed by a long vatting period (4 weeks) allowing the temperatures to rise gradually,
- Ageing: 100% new barrels.

**Blending – Yield:**

- Trottevieille: -Yields: 38 hl/ha. – Great wine, Trottevieille: 29 hl/ha
  - Blending: 62% Cabernet Franc, 35% Merlot and 3% Cabernet Sauvignon.
- Second wine: La Vieille Dame de Trottevieille (57% Merlot, 39% Cabernet Franc, 4% Cabernet Sauvignon).
- Très Vieilles Vignes: Very old Trottevieille vines pre-dating the phylloxera epidemic picked and vinified separately, 100% Merlot (19 hl/ha).

**Second wine:**

La Vieille Dame de Trottevieille

**Contact**

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