CHATEAU DU TRIGNON





M Trignon Muscat

AOC Muscat de Beaumes-de-Venise, Vallée du Rhône, France

ENJOY THE AROMAS OF MUSCAT WITH LIGHTNESS

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."

THE VINTAGE

The Muscat de Beaumes-de-Venise is unique in the Rhône Valley. This world-renowned natural sweet wine is made exclusively from the Muscat à petits grains grape variety. The vineyard extends over centuries-old terraces once populated by olive trees. A few are still there, who seem to ensure the flourishing of the Muscat de Beaumes-de-Venise. The AOC Vin Doux Naturel Muscat de Beaumes-de-Venise was recognized in 1945, with retroactive effect to the 1943 vintage.

TERROIR

A particular geology made up of clay-sandy "blond lands" resulting from the erosion of "safre", a soft Miocene rock (-15 million years old). At the estate, we only have one 2-hectare plot, on the slopes of the Dentelles de Montmirail (southern slope) with clay-limestone soils.

IN THE VINEYARD

The grape variety is exclusively made up of Muscat with small white and black grains. The bunches are harvested manually by successive passages depending on the maturity. The grapes must have a sugar content greater than 252 g / l.

VINIFICATION

100% hand harvested. Grapes must have more than 525 g/L of sugar. Same vinification as for dry white wines. The mutage must be carried out during fermentation with pure alcohol with a minimum alcoholic strength of 96 degrees, when the musts contain 5 to 10% alcohol. Wines must contain a minimum of 100g / l of sugar and have a minimum acquired alcohol content of 15%.

VARIETAL

Muscat petits grains - □□□□□□ 100%

SERVING

Throughout the meal. Cool or at room temperature, depending on your preference.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years, 5 to 10 years, 10 to 15 years

Château du Trignon
Chateau du Trignon (attention accueil saisonnier uniquement), 84190 Gigondas
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www.famillequiot.com

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

TASTING

Yellow colour, with light green glints.
On the nose, lemon and pineapple aromas.
On the palate, citrus and peers. Few notes a bit more floral.
Real vivacity, really well-balanced.

FOOD PAIRINGS

Easy to drink, as an aperitif but also with desserts with fruits, almonds or chestnut. Also, do not hesitate to propose it as a chaser, to nicely end the evening.

REVIEWS AND AWARDS

GOLD MEDAL
"VINTAGE 2012"
SAKURA WORLD WOMEN'S WINE AWARDS 2018, 14/02/2018

SILVER MEDAL - MEDAILLE D'ARGENT
"COMPETITION
Vintage 2012 (none available yet - pas encore disponible)"
Muscat du Monde, 09/07/2013

"VINTAGE 2011 - 90 POINTS"
Wine Enthusiast, 22/05/2019

90
"vintage 2011: Bright gold. Expressive nose of juicy citrus, peach and nectarine marmalade. Distinctive palate showing power and alcohol at point of entry then reverting to a compelling fruit dimension. Smooth sweetness on the finish. A delicious, balanced Muscat."
Gilbert & Gaillard, 01/06/2016

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