



Trignon 100% Marsanne

AOC Côtes du Rhône, Vallée du Rhône, France

COTES DU RHÔNE - 100% MARSANNE - A DISCOVERY OF THIS GRAPE VARIETY ALL IN COMPLEXITY



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

The Rhône Valley has always been a privileged passage between the Mediterranean world and northern or Atlantic Europe. The very fruitful archaeological research carried out in the region, combined with historical studies, establish the Côtes du Rhône as one of the first wine-growing regions in the world. From 125 BC, the Romans planted vines and built low walls protecting the terraces. They make this region one of the most beautiful in Narbonne Gaul. This notoriety will increase over the centuries and will take shape in 1937 with the consecration of the CDO - Controlled Designation of Origin - Côtes du Rhône. For white wines, 80% of the grape varieties are represented by Grenache blanc, Clairette, Marsanne, Roussanne, Bourboulenc and Viognier. Thanks to the blend of these different grape varieties, they combine aromas and freshness.

At Château du Trignon, we have chosen not to blend our grape varieties and to produce 3 x 100% ROUSSANNE, 100% MARSANNE and 100% VIOGNIER, in order to allow everyone to discover the qualities of each of these grape varieties.

TERROIR

Our Marsannes are located in the town of Sablet and Plan de Dieu, planted on soils combining pebbles and sands.

IN THE VINEYARD

Very vigorous and generous grape variety, it reaches maturity from September 15th. Rustic, it is located on infertile hillside land. It thrives on hot, stony soils. It gives powerful wines of medium acidity. Its floral and nutty aromas develop particularly with aging.

WINEMAKING

Double racking. Partly wood vinification (about 20%).

VARIETAL

Marsanne - □□□□

SERVING

Drink chilled. Even if we recommend drinking this wine when it is young, the Marsanne allows the development of good aging potential wine.



AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Acacia, beeswax, quince, almond, honey and white peach aromas. If you let it age, it will take notes of hazelnut, almond...

FOOD PAIRINGS

To drink during the year, pair with salad or goat cheese.

REVIEWS AND AWARDS

"VINTAGE 2019 - SELECTION "50 MEILLEURS COTES DU RHONE"
WEIN+MARKT, 17/04/2020

Wine Spectator 91/100
"VINTAGE 2019"
Wine Spectator

