



Château Troussas 2023

AOC Médoc, Cru Bourgeois, Bordeaux, France



PRESENTATION

Marie-Laure and Gilles FERRIS are the winegrowers and owners of Château Troussas. The vineyard is a family estate that they took over from Gilles' parents after working with them since 1993.

They bring their harvest to the LES VIGNERONS D'UNI-MÉDOC cooperative winery in Bégadan. The wine is made under the supervision of the cellar master and the winemaker.

The wine is aged in vats and then bottled at the main cooperative in Gaillan-en-Médoc, which has two bottling lines and the largest barrel cellar in the region with 2,600 barrels.

The Château was classified as a Cru Bourgeois in the 1932 classification. With the new regulations and annual recognition since the 2008 vintage, the cooperative has successfully presented each vintage for Cru Bourgeois recognition.

This is truly a well-deserved reward for the quality work of the winegrowers in the vineyard and the cooperative cellar team in the cellars.

TERROIR

100% Clay-Limestone

AGEING

Tank breeding

VARIETALS

Merlot 55%, Cabernet sauvignon 37%, Cabernet franc 7%, Petit verdot 1%

TECHNICAL DATA

Surface area of the vineyard: 11 ha

Contains sulphites.

SERVING

Serve between 16 and 18 alcohol content

AGEING POTENTIAL

5 to 10 years

TASTING

Intense red colour. Open nose of ripe fruit (black berries). The attack is frank, clean, supple and fresh. The palate is rich with a savoury finish with notes of malt and smoke.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Desserts, Cheese, Game, White meat, Red meat, Poultry

REVIEWS AND AWARDS

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