







Chateau du Trignon Gigondas



Vintage: 2015

Grenache, Syrah, Cinsault and Mourvedre

Chateau du Trignon Gigondas is nicely rounded, with a solid core of mulled plum, dark currant and fig paste flavors, kept lively by nicely integrated acidity and a long, black tea- and mineral-filled finish. This has weight, but stays stylish.

Vine Age: 50 years

Soils: Soft clay and limestone, shattered stones, sapphire glass and sandstone. The vines are planted on the terraced hills of the appellation.

Vinification: Partial de-stemming. Vatting time: 3 to 4 weeks. MLF and maturing in oak

92 Points – James Suckling, 91 Points - Wine Enthusiast, 90-92 Points Vinous, 90 Points Robert Parker - 90 Points or above for the last 10 vintages!

Brilliant violet. Ripe dark berries and pungent flowers on the expansive, spice-accented nose. Juicy and seamless in texture, offering appealingly sweet black raspberry and cherry liqueur flavors that flesh out and take a darker turn with air. Shows a lively mineral note on the gently tannic finish, which leaves a sweet boysenberry note behind.

The wine estate of Chateau du Trignon was acquired in 1895 by Joseph Roux and run by his descendants until 2007, when Pascal Roux, a passionate winemaker, who had kept the quality of the wine at the highest levels, sold the vineyard to another esteemed Rhone Valley winemaker, Jerome Quiot, who also owns and runs Domaine du Vieux Lazaret in Chateauneuf du Pape and Domaine Houchart in Provence. The wine is made from 150 acres of vines in five villages: Gigondas, Vacqueyras, Rasteau, Sablet and Beaumes de Venise. The name comes from the river that runs between Gigondas and Sablet where the estate is located



