







Chateau du Trignon Viognier



Vintage: 2016

Tasting Note: Chateau du Trignon Viognier exhibits a lovely nose of anise, white peach, apricot and yellow apple. The flavors glide along with a fennel hint adding freshness and balance to the finish.

While many Viognier can be rather heavy, this wine displays a lightness that makes it quite refreshing.

Soils: Gravels and limestone

Vinification: Pneumatic pressing, Settling at 4°. Stainless steel vats at 18°. No Malolactic fermentation.

90 Points - Wine Spectator

Lively and fresh, this delivers fun, houncy honeysuckle, peach and green almond notes, backed by a flash of mirabelle plum. Drink now. 850 cases made.

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 Six villages: Gigondas, Vacqueyras, Rasteau, Sablet, Plan de Dieu and Beaumes de Venise.



