







Chateau du Trignon Roussanne



Chateau du Trignon Cotes du Rhone Blanc, Roussanne has subtle notes of apricot, may blossom, honey and Narcissus. Clean smooth and refreshing.

Grape Varietals: 100% Roussanne

Vine Age: 50 years

Appellation: Cotes du Rhone

Soils: melting sands and round pebbles.

Vinification: Harvested very early in the morning as to benefit from freshness. Protection of bay and juice from the aeration as to avoid any oxidation. Pneumatic pressure, cold settling and slow fermentation (18°C) in a stainless steel vat.

Their terroir in the Cotes du Rhone allows for an exceptional expression of this special grape.

90 Points Wine Enthusiast - 89 Points Wine Spectator

Swirls of orange blossom and vanilla introduce this richly textured Roussanne. Soft, honeyed flavors of tangerine and pear are broad and expansive on the palate, accented by hints of earth and sunny lemon acidity. Drink now through 2021.

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



