



FAMILLE QUIOT  
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## Chateau du Trignon Vacqueyras



Vintage: 2012

A rich and bold wine. Full of rustic character, earth, spice and fruit. Potent tannin and a long finish. Great for converting California Cab drinkers to the Rhone.

Grape Varietals: Grenache, Syrah

Vine Age: 50 years

Soils: Tertiary sedimentary terrace of pebbles -substratum sandy miocene - sandy soils -sandy sil

Vinification: 100% hand harvested selection of the grape, cold maceration. Pumping over twice a day. Aging during one year with 10% in barrels.

Food Pairing: Suits very well with warm red fruit marmalade, a braised lamb and aubergine gratins.

**90 Points** - 2010 Vintage Vinous

*Deep ruby. Cherry, dark berries and lavender on the fragrant nose. Fleshy and concentrated yet lively, offering silky blackberry and bitter cherry flavors and a hint of white pepper. Finishes juicy and smooth, with supple tannins and very good spicy persistence.*

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 Chateaneuf du Pape and Domaine Houchart in Provence. The wine is made from 150 acres of vines in five villages: Gigondas, Vacqueyras, Rasteau, Sablet and Beaufort de Venise. The name comes from the river that runs between Gigondas and Sablet where the estate is located

