







Marsanne



Chateau du Trignon

Vintage: 2018

Chateau du Trignon Cotes du Rhone Blanc, Marsanne has subtle aromas of acacia, beeswax, quince, almonds, honey and white peach. Clean smooth and refreshing.

Grape Varietals: 100% Marsanne

Vine Age: 50 years

Appellation: Cotes du Rhone

Soils: melting sands and round pebbles.

Vinification: Double destemming. Vinification partly made in oak (around 20%) before blending.

Marsanne is a rare grape varietal that is being resurrected by the Quiot family. Their terroir in the Cotes du Rhone allows for an exceptional expression of this special grape.

91 Points - The Tasting Panel Magazine & The Somm Journal

From 50 year-old vines grown on limestone cliffs, this small production white offers an intriguingly creamy mouthfeel. Banana and mango are interwoven with threads of minerality. Pear and anise-kissed lemon curd complete the journey.

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.





