

CHATEAU TROTTE VIEILLE



1^{er} GRAND CRU CLASSÉ
— SAINT-ÉMILION —



2023 VINTAGE

OUR GREAT RED WINES 2023

“A SINGULAR CLIMATOLOGY FOR AN UNPRECEDENTED VINTAGE”

Mild and cold periods alternate in March leading to a later budburst than in 2022.

Wet and hot spring: high mildew pressure.

A period of fine weather favored flowering in good conditions, without any notable runoff.

This phenomenon, combined with the conditions of last year floral induction, has brought a significant number of berries per grape. No water stress during fruit setting: large size of berries.

These last two points led to a significant harvest potential for vineyards which were not affected by mildew.

June: warm with heavy rain in stormy form.

A dry and unusual July with a cool second half.

Veraison is spread out, in a context of vegetative growth of the vine: delayed degradation of acidity which contributed to produce fresh wines with good acidity.

Exceptionally hot period after August 15th: Such a heat wave after veraison is unprecedented. The reaction of the vine was therefore unpredictable. Above all, we noticed a major slowdown in maturation without any loss of aromas, which could have been the case.

Local thunderstorms in September. This is where the harvest strategy was important and became the reading key of the 2024 vintage.

Thus, after vinification, our wines appear colorful and fruity, with a very present tannin structure and a wonderful freshness.

BLENDING			
RIGHT BANK	MERLOT	CABERNET SAUVIGNON	CABERNET FRANC
CHÂTEAU TROTTEVIEILLE	44%	3%	53%