

CHÂTEAU TROTANOY 2019

100% MERLOT - POMEROL

This famous growth, whose soil was too hard to work and thus called "trop anoi" (too annoying) in medieval French, is located on one of the most beautiful parts of the plateau of Pomerol and was purchased in 1953 by Ets. Jean-Pierre MOUEIX.



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| Appellation: | Pomerol | Vineyard size: | 7.2 hectares (17.8 acres) |
| Soil Types: | Gravel on clay and black clay on iron pan | | |
| Vineyard varietals: | 100% Merlot | Average vine age: 35 years | |
| Viticulture: | « Culture raisonnée » Soil tilling (4 ways) Vine growth management adapted to the climatic conditions | | |
| Harvest: | Manual harvest. Double sorting: manual and optical | | |
| Winemaking: | In thermo-regulated concrete and stainless-steel vats Gentle & controlled maceration & extraction | | |
| Aging: | 16-18 months in French oak barrels (50% new) | | |

History

Purchased by Jean-Pierre Moueix in 1953, Château Trotanoy has been considered one of the premier crus of Pomerol since the end of the eighteenth century. The soil of Château Trotanoy is a very dense mixture of clay and gravel which tends to solidify as it dries out after rain to an almost concrete-like hardness, hence the name "Trotanoy," or, in other words, "too wearisome" to cultivate.

The Trotanoy vineyard slopes gently to the west. The soil at the highest point of exposure contains a good proportion of gravel, becoming progressively more dominated by clay as the elevation declines. Under this clay is a subsoil of red gravel and an impermeable layer of hard, iron-rich soil known as "crasse de fer." This fascinating soil diversity brings power, depth and complexity to the wine. Trotanoy is vinified in small concrete vats, while maturation takes place in mainly new oak barrels.

2019 Vintage: After a mild winter, spring alternated between sun and rain. Narrowly escaping a frost on April 13th, it was the rain in early June that first influenced the vintage. Indeed, the flowering suffered as a result and Merlot grapes counted an average of just 120 berries (instead of 200 usually).

Confirming global warming trends, the summer was exceptionally sunny and warm, just missing the historic record for hours of sunshine set in 2018.

On the gravel plateau of Pomerol, hydric stress set in as early as mid-July. Happily, we received gentle, favorable rain on July 26th (1.4 inches) that set off a quick and even veraison. This moment marked the qualitative turn of the vintage. At the end of August, Merlot grapes weighed 1.2 grams on average (instead of 1.5 grams in a normal vintage), heralding exceptional concentration but low yields: -20% in Pomerol. Graced by fine weather, we harvested optimally ripe grapes in one day on September 21st.

First impressions

Château Trotanoy 2019, true to form, offers a monolithic black nose with mineral accents (graphite). The powerful and balanced palate unfolds towards a no less massive, brooding finish, accented by notes of powdered chocolate.

Jeb Dunnuck - 100 Points

Reminding me a little of the 1998, the 2019 Château Trotanoy is all Merlot sourced from a 7-hectare vineyard planted on dark clay and gravelly soils. A prodigious wine in every way, it offers a serious, dense, powerful, full-bodied style as well as notes of ripe black cherries, damp earth, tobacco, cedar pencil, and graphite. As with the other top wines in the vintage, it has an incredible sense of purity and precision, building, firm tannins, awesome mid-palate depth, and a huge finish. It's not for those seeking instant gratification and is much more structured and backward than I would have thought from barrel. It needs a solid decade of bottle age and will have 40+ years of longevity. It's another brilliant, brilliant wine from this team that I wish every reader could taste.

Also: Vinous-99 Pts, James Suckling-98 Pts, Decanter-98 Pts, Wine Spectator-97 Pts, Wine Enthusiast-96 Pts, Wine Advocate-95+ Pts, Wine Cellar Insider-97-99 Pts.

