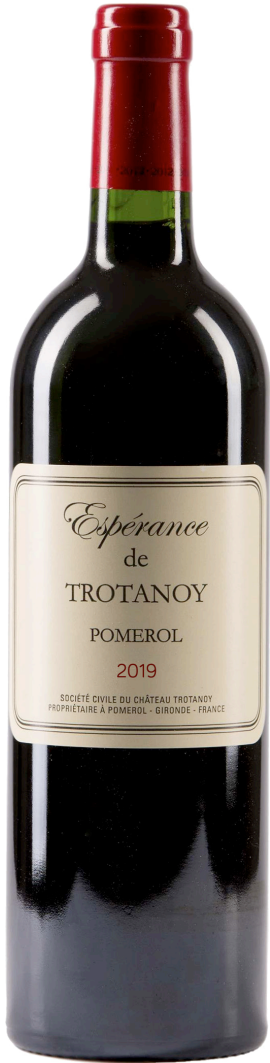


# ESPÉRANCE DE TROTANOY 2020

## 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.*



<b>Appellation:</b>	Pomerol	<b>Vineyard size:</b> 7.2 hectares (17.8 acres)
<b>Soil Types:</b>	Gravel on clay and black clay on iron pan	
<b>Vineyard varietals:</b>	90% Merlot - 10% Cabernet Franc	<b>Average vine age:</b> 35 years
<b>Viticulture:</b>	HVE 3 « Culture raisonnée » Soil tilling (4 ways) Vine growth management adapted to the climatic conditions	
<b>Harvest:</b>	Manual harvest. Double sorting: manual and optical	
<b>Winemaking:</b>	In thermo-regulated concrete and stainless-steel vats Gentle & controlled maceration & extraction	
<b>Aging:</b>	16-18 months in French oak barrels (50% new)	

### History

Since 2009, a selection of gravel-based parcels on the north-eastern part of the estate have been dedicated to Espérance de Trotanoy, a wine that is fruit-forward and approachable after just a few years of cellaring, but that maintains the depth, complexity, and incredible concentration of flavor that are so characteristic of Trotanoy's unique terroir.

The Trotanoy vineyard, located in one of the best-exposed areas of the plateau and spared, in part, by the dramatic frosts of 1956, slopes gently to the west. The soil 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 "Trot-anoy," -- "too wearisome" to cultivate.

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 wines.

Espérance de Trotanoy, which is produced in limited quantities and only in certain years, is vinified in small concrete vats and aged in French oak barrels.

**2020 Vintage:** The winter of 2019-2020 was the warmest in France since the beginning of the 20th century. It followed a very wet fall that replenished soil water reserves. January and February were exceptionally warm and dry, bringing on an early budbreak (from March 22nd). Spring was warm and rainy, with precipitations that were significantly above average. Flowering took place very early, from May 12th to the 22nd. Fruit set was even and abundant, portending good yields. Green harvesting and precise grooming of the vines in the early summer allowed us to rectify the irregularities of the budbreak and even out the yields. Summer was exceptionally hot and dry with virtually no rainfall in July. We adjusted our farming methods accordingly. The deep clay of Château Trotanoy allowed the vines to draw on the water reserves accumulated over winter and thus not suffer from the drought conditions. Veraison took place from July 14th to 29th. Welcome rain in mid-August ensured the grapes were able to reach full maturity. From the end of August, cool nights allowed the accumulation of sugar and anthocyanines in the berries to resume while preventing the deterioration of acids. The weather in September allowed for a serene harvest from the 15th to the 18th.



### James Suckling - 94 Points

*Lots of freshly cut violets on the nose with purple fruits and hints of chocolate.*

*Medium- to full-bodied. Integrated tannins. Second wine of Trotanoy.*

*Needs time to soften and open. Try after 2028.*