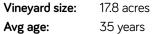


2022 CHÂTEAU TROTANOY 96% MERLOT - 4% CABERNET FRANC - POMEROL

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.

Christian Mouiex – Chateau Trotanoy – "July 349 hours sun, 348 hours of sun in August, that is 11 hours a day of sun. It is the sun that made 2022, not the drought for us."



Soil Types: Gravel on clay and black clay on iron pan

Viticulture: Certified HVE 3 « Culture raisonnée » Soil tilling (4 ways) Vine growth management

adapted to the climatic conditions

Harvest: Manual harvest. Double sorting: manual and optical

Harvest dates: September 1st to 19th 2022

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, ironrich 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.

2022 Vintage: The 2022 Pomerol wines are gorgeous. At their best, they are aromatic, opulent, concentrated, flamboyant, elegant, and most importantly, vibrant with freshness. Their unique character is due to the unusual coupling of high sugar levels meshed with a low pH. While you have it in spades with 2022 Pomerol, not is not something you see often. - The Wine Cellar Insider

THE WINE CELLAR INSIDER - 99 POINTS

Powerful, concentrated, full-bodied, intense, and opulent, the wine fills and coats your palate with layers of opulent, chocolate-coated, black cherries, plums, and blue fruits. Hedonistic in character, you also enjoy purity, persistence, vibrancy, and a velvet-drenched, textual mid-palate, and finish.

JEB DUNNUCK - 98+ POINTS

Black cherries, roasted herbs, graphite, iron, and hints of chocolate all define the aromatics, and this beauty hits the palate with full-bodied richness, a deep, concentrated, structured mouthfeel,

serious tannins, and outstanding length. It's legendary stuff

JAMES SUCKLING - 98+ POINTS

Pristine fruit of strawberries and cherries with some spices such as nutmeg. Plenty of sandalwood too.

Medium- to full-bodied, this has very tight tannins in the finish that hold the whole thing together.

Wow at the end! A dynamic young red.

VINOUS - 98 POINTS

The 2022 Trotanoy is seriously beautiful. Intensely aromatic and also vertical in build, the 2022 speaks to refinement more than anything else. Dark-toned fruit, gravel, incense, licorice, chocolate, lavender and dried herbs open with some coaxing. Above all, I am blown away by the wine's balance and total sense of harmony. Trotanoy is rarely this sensual, especially in the early going.

Also: Wine Spectator-97 Pts, Wine Advocate-94 Pts, Wine Enthusiast-95-97 Pts.

















