



**CLOS CACHET**  
the finest French wines

# CHÂTEAU TROTANOY

## Pomerol

### 2011

01

**Provenance:**

Pomerol, Bordeaux

02

**Grape Variety:**

100% Merlot

03

**Pairing:**

Thai beef salad, pork belly, dark chocolate and soft cheeses

04

**Serving:**

Temperature: 16°C



**Vineyard Cultivation:**

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.



**Vinification:**

This fascinating soil diversity brings power, depth and complexity to the wine. Trotanoy is vinified in small concrete vats, while aging takes place in oak barrels.



**Tasting Notes:**

Rich, dense, masculine and substantial, Trotanoy has produced a bigger wine than most 2011s. Similar to the masculinity and robustness of Gazin, with more mineral content, this medium to full-bodied, muscular effort will benefit from 3-4 years of cellaring and should keep for two decades. Think black cherries, earth, baking spices and serious extract! 92+ points, Robert Parker.



**Soil Type:**

Gravel on clay and black clay on iron pan



**Method:**

Sustainable

**Clos Cachet**

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**Trade Portal**

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