



CLOS CACHET
the finest French wines

ESPERANCE DE TROTANOY

Pomerol

2014

01

Provenance:

Pomerol, Bordeaux

02

Grape Variety:

90% Merlot
10% Cabernet Franc

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:

Medium to deep garnet-purple in color, the 2018 L'Espérance de Trotanoy comes skipping out of the glass with fabulously open, youthful scents of blueberry preserves, Morello cherries, fruitcake and cinnamon stick with touches of menthol, chocolate box and potpourri. The medium to full-bodied palate delivers lovely freshness, lifting the rich, spicy black and blue fruit layers to a long, seductively soft-textured finish. Scrumptious! 91 pts, Lisa Perrotti-Brown, Wine Advocate. (2018 review)



Soil Type:

Gravel and clay



Method:

Sustainable

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Trade Portal

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