



This esteemed estate has been passed on from generation to generation for more than 125 years. Today, Florence Quiot and her brother Jean-Baptiste take a hands-on approach and dedicate themselves to continuing a tradition of the highest quality estate-bottled wines. The Quiot family has been working in the vineyards of the Rhône valley since at least 1748. Their vineyards are spread across 6 appellations of the Southern Rhône valley. Château du Trignon has great respect for each of the appellation's terroir and works hard to produce rich and approachable wines.

Region: Côtes-du-Rhône, France

Notes: A full-bodied juicy white that delights in each aromatic sip. It offers up shades of pristine white grapefruit and honeysuckle flavors with a hint of fennel to add balance to the finish. Crisp, dry, and wonderfully quaffable! Refreshing and dry.

Alcohol by Volume: 13.5%

Best Served: 50–55°F

Grapes: Viognier

Pairings: This is a very versatile wine that can be paired with cuisines from around the globe. However, it is particularly good with creamier dishes like risotto and with cheeses such as ricotta.



What do you think? ★★★★★