



Chateau Trincaud

Bordeaux Superieur

History of the Estate

At Chateau Trincaud the basement of the castle dates back to the 16th century. A new castle was erected in 1860. The imposing building is located on a hill overlooking the Isle valley, from the terrace you can see the vineyards of Pomerol and Saint-Émilion. The slope and the plateau of Trincaud consists of 30 hectares; 15 hectares of which are planted with vines.

Winemaking and Vinification

Clay-limestone soils with red gravel subsoils. The vineyard is completely drained which eliminates excess humidity and forces the vine to draw its resources at great depth. The plateau is at an altitude of 100m. The average age of the vineplants is 45 years old, with low yields. The wine is vinified in a small cement tank. 3 days of cold maceration occur before the juice and pulp are separated. Maceration then continues for 3 weeks.

Composition

60% Merlot

40% Cabernet Franc

Origin & Classification

Bordeaux Superieur

Tasting Notes & Food Pairing

The old vine plants are given a smooth wine with soft tannin, remarkable bouquet and very pleasant after taste. The wine is round with fine and long aromas. Goes exceptionally well with cured meats and poultry.

Awards

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