

CHATEAU TRILLOL

AOC Corbières Red



OWNER/COMMUNE Maison Sichel / Cucugnan

PITCH

High in the hills of the Corbières, in a stunning corner of south west France, Château Trillole has been the Sichel family property since 1990. At 400m above sea level, the vineyard is located in two of the Corbières terroirs: Termenès and Qéribus. Here the local grape varieties, Grenache, Syrah and Carignan (harvested by hand), result in an authentic wine that is packed with character and a strong sense of place.

BACKGROUND

The region of the Hautes Corbières certainly worked its magic on the Sichel family, who acquired Domaine de Trillole in 1990, one of the first 'outsiders' to recognise the quality potential of the region. Since then, Benjamin Sichel, Technical Director and Henri Guiot, Estate Manager, have worked tirelessly to fulfill this potential. Following the latest acquisition of plots of vines adjoining the estate, the entire harvest will, in future, consist exclusively of grapes from the historic vineyard of Trillole. Benjamin Sichel, and Henri Guiot will now have greater control over vintage quality and will be able to produce wines which correspond exactly to their vision. The wines of Trillole have gained in depth and intensity and are displaying greater freshness than ever before - an essential feature of this high-lying vineyard. To mark this major turning point in the control that the estate has over quality, and at the same time the reconstitution of this historic vineyard, Domaine du Trillole is changing its name to Château Trillole.

SURFACE 40 Ha (red wine)

AVERAGE AGE OF VINES 35 years

GRAPE VARIETIES Grenache, Syrah and Carignan

TERROIR

Currently, Trillole's vineyard covers two distinct terroirs. The first, the silica-rich, Terroir de Termenès is located high up in the hills. The second, Terroir de Qéribus, is in the middle of the valley that surrounds the village of Cucugnan.

WINEMAKING/MATURING

The grapes are totally de-stemmed and then fermented for 6 to 8 days at 30 to 32°C. Maceration lasts for 30 to 40 days with daily pumping over. The vats are run off and the press wines separated from the free run juice. This is followed by the malolactic fermentation. Some of the grapes are vinified by carbonic maceration. Depending on the vintage, the wine is then aged for 6-12 months in oak barrels and racking takes place every 3 to 4 months. Trillole is lightly fined but not filtered before bottling.

VINTAGE 2015

Alc: 14%

TASTING NOTES

Expressive, crunchy nose of ripe black fruit – blackcurrant and prune. Elegant and supple sum up the palate, the clean attack dissolving into a medley of jammy, peppery and spicy aromas. The exquisitely fine tannins reflect the generous sunshine at altitude. A wine with many years ahead of it. Serve at 17°C-18°C – A good match for poultry, grilled red meat and creamy cheeses. Will also pair well with a delicious granary bread.

AGEING

Drink within 2-8 years after the vintage.

Blend

57% Grenache Noir – 28% Carignan Noir – 15% Syrah Noir

BOTTLING

Bottled at the propriety