

CHATEAU TRILLOL

AOC Corbières White

OWNER/COMMUNE Family Sichel / Cucugnan

PITCH

High in the hills of the Corbières, in a stunning corner of south west France, Château TrilloL 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, Roussanne and Maccabeu (harvested by hand), result in an authentic wine that is packed with character and a strong sense of place. A very aromatic wine with aromas of white flowers and exotic fruit. Intriguing and very versatile!

BACKGROUND

The region of the Hautes Corbières certainly worked its magic on the Sichel family, who acquired Domaine de TrilloL 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 TrilloL. 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 TrilloL 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 TrilloL is changing its name to Château TrilloL.

SURFACE 38 ha for the red, 2 ha for the white

AVERAGE AGE OF VINES 20 years for the Roussanne - 85 years for the Maccabeu

GRAPE VARIETIES Roussanne 85% Maccabeu 15%

TERROIR


Currently, Château TrilloL'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

As soon as they arrive at the winery, the grapes are separated from the stems and rapidly pressed to conserve their freshness. After pressing, fermentation takes place at very low temperature; must cold-settled. Fermentation lasts around 8 weeks. Vat-aged on fine lees for 3 months. The lees are stirred up every week. Bottled at the estate.



 **VINTAGE 2017**

 **Alc: 14%**

TASTING NOTES

A limpid, brilliant pale gold with greenish tints. The bouquet is floral – lemon verbena evolving to ripe pear. The attack is as supple as ever, beautifully fresh and with a hint of minerality. The aromas evolve to suggest white-blossomed fruit, with a slightly buttery flavour. A fresh, very elegant wine, finely structured. Ideal with tapas, grilled sardines or anchoïades. Pairs well with fish dishes, shellfish and sushi. Delicious also as an accompaniment for hard cheeses, as well as ewe's and goat's cheese.

AGEING

A complex blend best drunk within two years after vintage.

Blend

80% Roussanne - 20% Maccabeu

BOTTLING

Bottled at the propriety

MEDALS & AWARDS

1* - Guide Hachette des Vins 2019