

CHATEAU TRILLOL PRESTIGE

AOC Corbières Red



OWNER/COMMUNE Maison Sichel / Cucugnan

PITCH

The undisputed lord of the range, this refined and elegant wine is an annual creation that proves that no two vintages are ever the same. Every year, the blending of Prestige, aimed at bringing out the very best of the best, highlights the winemaker's expertise.

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 40 ha

AVERAGE AGE OF VINES 35 years

GRAPE VARIETIES Grenache, Syrah, Carignan

TERROIR

Currently, 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. Fermentation takes place with 80% of the fruit destemmed. Vatting time is 20-28 days depending on the vats, with pumpovers and two or three rack-and-returns. The wine is then racked and pressed, the wine from the first pressings being separated from the rest. Malolactic fermentation. 20% whole-grape fermentation with a vatting time of 12-15 days. All the wine is oak-aged for 19 months.

VINTAGE 2014

Alc: 13%

TASTING NOTES

Deeply coloured with purple tints. Dense, complex aromas of dark fruit with slightly oaky and spicy notes. Very ample palate, harmonious structure and a lingering, elegant finish. Ripe, well-integrated tannins. A beautifully harmonious wine on its way to greatness.

AGEING

Drink within 2-8 years after the vintage

Blend

54% Syrah - 24% Carignan - 22% Grenache

BOTTLING

Bottled at the propriety