

# CHATEAU TROTTIEVILLE

*Premier Grand-Cru Classe*

*Saint-Emilion Grand Cru*

# CHÂTEAU TROTTEVIEILLE 2024

## 1ER GRAND CRU CLASSÉ

## SAINT-ÉMILION GRAND CRU

### HVE LEVEL 3 CERTIFICATION



### TASTING

« Fresh garnet with bright highlights, TrotteVieille 2024 reveals a brilliant aromatic expression, with notes of red fruits (raspberry) and fresh flowers. After a smooth attack, indicative of perfect ripeness, it develops a silky texture, rich in flavor yet full of freshness. The wine displays remarkable length. TrotteVieille 2024 is both a true expression of its terroir and of its exceptional proportion of Cabernet Franc. » *Thomas Duclos, consulting oenologist*

### BLEND

41%  
MERLOT

56%  
CABERNET  
FRANC

3%  
CABERNET  
SAUVIGNON

### AGRONOMIC YEAR

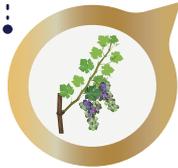
BUDBURST  
MARCH 20



FLOWERING  
MAY 15



VERAISON  
JULY 10



HARVEST  
MERLOTS  
SEPT 20-OCT 4



HARVEST  
CABERNETS  
OCTOBER 3-5



### VINIFICATION

Each vineyard plot is vinified separately to ensure optimal traceability, with a cold pre-fermentation maceration, a low-temperature alcoholic fermentation, followed by a warm post-fermentation maceration based on tasting. Malolactic fermentation takes place in vats or barrels. The wine is then aged in 100% new French oak barrels (for the Grand Vin), before the final blending.

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# FROM ADVERSITY TO ELEGANCE: THE SORY OF THE 2024 VINTAGE

The year 2024 began with a cold, wet winter, followed by a mild but unpredictable spring. Budburst occurred around March 20 despite significant rainfall. Temperatures gradually rose, but persistent precipitation from April to May encouraged the development of downy mildew, along with issues of coulure and millerandage.

Flowering, which took place from mid-May to early June depending on the grape variety, unfolded under unstable weather conditions. The situation remained challenging until July, with cumulative rainfall reaching 400 to 500 mm depending on the estate. Vineyard management during this period proved particularly demanding.

By mid-July, the climate finally improved with the arrival of warm but overcast weather. August was ideal, alternating between hot days and cool nights, allowing for steady and balanced ripening.

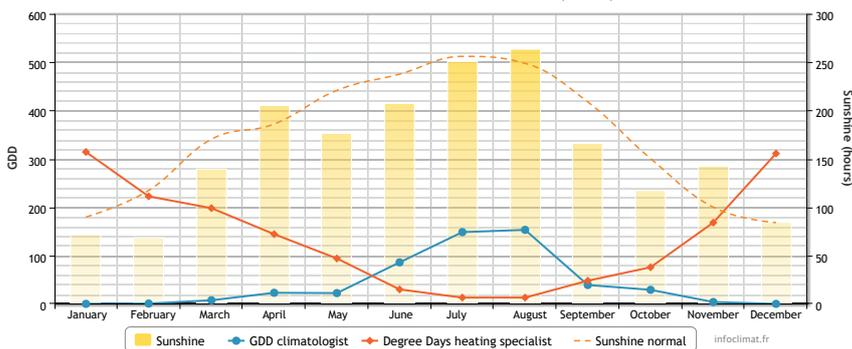
At the start of September, conditions turned uncertain again, putting the berries under considerable pressure. Harvesting stretched from late September to early October, requiring meticulous sorting both in the vineyard and at the winery. This rigorous work resulted in very low yields, but wines of outstanding quality.

The 2024 vintage stands out for its elegance, aromatic freshness, silky tannins, and beautifully expressive fruit. Gently extracted, it charms with its airy, rounded, floral style - a "smiling" wine, the reflection of a complex but masterfully handled year.

## 2024, A YEAR OF CONTRASTS

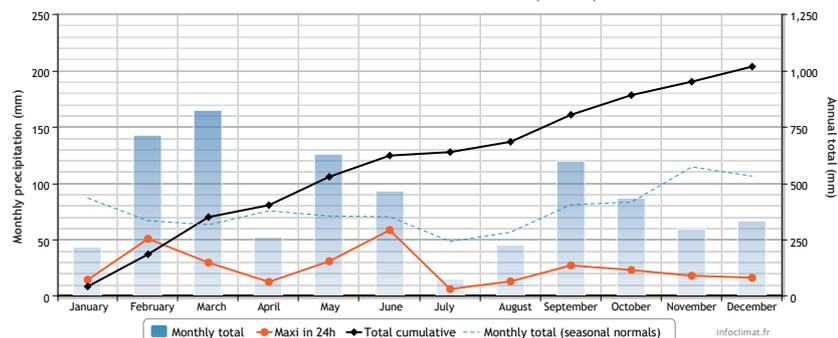
### MONTHLY SUNSHINE

Sunshine deviation from the 1991-2020 normals: **-9% (-178.1h)**



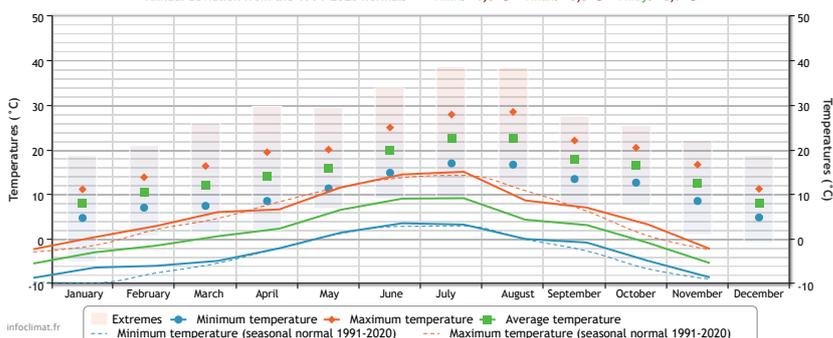
### MONTHLY RAINFALL

Annual deviation from the 1991-2020 normals: **+10% (+91.9mm)**



### AVERAGE THERMAL AMPLITUDE

Annual deviation from the 1991-2020 normals: **Tmin: +1,0°C Tmax: +0,5°C Tmoy: +0,7°C**





« Intense purple colour with violet hue and almost black core. Excellent nose with refined fruit, blackberries, blackcurrants and hints of elderberries. A whiff of vanilla and mild spices, discreet toasting, subtle oak, elegant dark chocolate in the background. On the palate rich with good structure and convincing length, juicy berry fruit and discreet spiciness. Excellent tannins, a wine with very convincing length.»  
*Markus del Monego*

« Immediately, the bouquet of Trotte Vieille announces ambitions focused on precision, subtlety, and depth. It reveals numerous nuances, starting with its aging process, which serves as a support rather than a marker! Thus, the nuances of iris, blackberries, and licorice are celebrated. With good density, the wine convinces with its linear character, almost slender, and the serenity of its power. This power is not demonstrative; like the aging process, it carries the whole wine with it through finely grained tannins that are perfectly integrated. The acidity, structuring the wine, provides freshness and temperament. An elegant, authentic, chalky, vibrant, and persistent wine. What a superb success! This wine reminds us that to shine, there's no need to be loud; one simply needs to be true to oneself, to stand out naturally, trusting in the team and the terroir. A Trotte Vieille that clearly stands out from the vintage. This is the nature of great wines in 2024. And this is my 666th 2024, but it's not diabolical, rather divine! 2032-2049. » Tasted on 14.04.2025 by *Yves Beck*

« Beautiful, ripe, fruity, fresh nose, sweet berries, cherries, spicy notes, great elegance, good structure, good acidity, and very good tannins, classic!!! Great finesse and elegance. » *Michael Grimm*

« Deep ruby colour, purple reflections, brighter on the rim. Fine red forest berry notes, a hint of cherries and fine oak, subtle herbal savouriness, smoky notes. Complex, juicy, fine fruit expression, ripe tannins, plums on the finish. Fresh and very persistent, mineral aftertaste, good length, shows certain ageing potential. » *Peter Moser, Falstaff*

« Concentrated, medium intensity ruby red colour. On the opening this is restrained, elegant, pared back, with well delivered juice that just slowly infuses the palate with lift and sinewed salinity; This is a well balanced and confident wine, great quality. 100% new oak, 3.45ph. Tasted twice. Axel Marchal and Thomas Duclos consultants. » *Jane Anson, Inside Bordeaux*

« Rather compacted and structured on the palate with fresh, energizing fruit. Tight and precise, this has tannins that sneak up at the end, giving it focus. Real length in the finish. Elegant and refined. Very typical Bordeaux. A blend of 56% cabernet franc, 41% merlot and 3% cabernet sauvignon. » *James Suckling*

« Licorice, flowers, espresso, black plums, and chocolate-covered cherries are abundant here. Medium-bodied, fresh, refined, and silky, the fruits glide smoothly across your palate, leading to a sophisticated finish that concludes with a subtle hint of chocolate mint. The wine blends 56% Cabernet Franc, 41% Merlot, and 3% Cabernet Sauvignon. 14% ABV. The harvest took place September 20 - October 5. Drink from 2028-2044 » [Jeff Leve, The Wine Cellar Insider](#)

« Ideally situated on the limestone plateau of Saint-Émilion, this estate consistently produces wines of great finesse without sacrificing body, even in challenging vintages. The 2024 Trotte Vieille is no exception, offering up bright aromas of licorice, pencil shavings, dark berries and flowers. Medium to full-bodied, layered and impeccably balanced, it offers notable depth at the core, a juicy, fleshy mid-palate and a long, ethereal finish marked by chalky dry extract. The Cabernet Franc imparts a linear, ethereal structure, while the Merlot—harvested at optimal ripeness—contributes roundness and texture, seamlessly enrobing the wine’s core. This is a blend of 56% Cabernet Franc, 31% Merlot and the rest Cabernet Sauvignon. Published: Apr 23, 2025 » [Yohan Castaing, Wine Advocate](#)

« The 2024 Trotte Vieille was picked from 20 September to 5 October and matured entirely in new oak, with a small proportion aged in amphora. It has a lovely bouquet with redcurrant and black plum scents that gain amplitude with aeration. Not as intense as the impressive '22, but it has plenty of charm. The palate is medium-bodied with fluid tannins that lend a silky texture. The oak is well-judged and integrated, gaining weight towards the latter half. The finish is composed with just the right amount of piquancy. This is a delightful Saint-Émilion that will provide a great deal of pleasure. » [Neal Martin, Vinous](#)

« The 2024 Trotte Vieille is a potent, explosive wine. An exotic mélange of black fruit, new leather, chocolate, espresso, menthol and licorice literally stains the palate. As always, Trotte Vieille is such a distinctive wine. The finish is perhaps a touch light. Then again, this is 2024. Today, Trotte Vieille comes across as raw and not totally put together, but its pedigree and potential are undeniably present. » [Antonio Galloni, Vinous](#)

« Château Trottevieille (Saint-Émilion; 56% Cabernet Franc; 41% Merlot; 3% Cabernet Sauvignon; 14% alcohol; tasted at Batailley with Frédéric Castéra). Pretty with that seamless core of very dark Cabernet Franc fruit (planted at 44% but always more present in the final wine) imparting notes of blueberry, mulberry, red and black cherries. Violet and peony with aeration. Juicy and succulent, sapid and lithe. The finest tannins, the greatest amplitude and the most crystalline core of any of these wines. Very juicy. Accessible already despite the considerable limestone architecture supporting this - rather like the cellar carved from the chalk below. Very shapely and structured on the finish and yet long and lifted. » [Colin Hay, The Drinks Business](#)

« As usual, the wine does not rely on demonstration, though it does not lack a certain intensity. It is a beautiful wine, balanced from start to finish, without opulence. It has a certain body, long and smooth. The taut finish and the licorice notes lead to the lovely bitterness of the aftertaste. It follows in the footsteps of the 2017 and 2021 vintages. » [Olivier Poëls, La Revue du Vin de France](#)

« Deep, dark purple-black in color & virtually opaque. Rich, dark black-plum & black-cherry fruit aromas are overlaid by toasty oak that gives a sweet-spice potpourri of cedar & vanilla. A tightly structured, savory mid-palate shows a hint of clove oil. At the wine’s core are rich dark-fruit & spicy red-fruit. Alcohol is balanced by fine tannins. A long, structured, gripping finish combines ripe black-fruit, vanilla & sweet spices. » [David Allen, The Wine Searcher](#)

