



## 2023 VINTAGE

Appellation  
Pomerol

Vineyard size  
7.2 hectares (17.8 acres)

Soil Types  
Gravel on clay and black clay on iron pan

Vineyard Grape Varietals  
96% Merlot - 4% Cabernet Franc

Average Vine Age  
35 years

Viticulture  
Certified HVE 3  
"Culture raisonnée"  
Soil tilling (4 ways)  
Vine growth management adapted to the climatic conditions

Harvest  
Manual harvest  
Double sorting: optical and manual

2023 harvest dates  
September 7<sup>th</sup> to 19<sup>th</sup>

Winemaking  
In thermo-regulated concrete & stainless-steel vats  
Gentle, controlled maceration & extraction

Aging  
16-18 months in French oak barrels (50% new)

## ■ Château TROTANOY

### Pomerol

Purchased by Jean-Pierre Moueix in 1953, Château Trotanoy has been considered one of the premier crus of Pomerol since the end of the eighteenth century. The soil of Château Trotanoy is a combination of gravel and very dense clay which tends to solidify as it dries out after rain to an almost concrete-like hardness, hence the name “Trotanoy,” or, in other words, “too wearisome” to cultivate.

The Trotanoy vineyard slopes gently to the west. The soil at the highest point of exposure contains a good proportion of gravel, becoming progressively more dominated by clay as the elevation declines. Under this clay is a subsoil of red gravel and an impermeable layer of hard, iron-rich soil known as “crasse de fer.” This fascinating soil diversity brings power, depth and complexity to the wine. Trotanoy is vinified in small concrete vats, while aging takes place in oak barrels.

Trotanoy is a naturally profound, complex, richly-concentrated wine with outstanding aging potential. The wine possesses a deep color and a dense, powerful nose, repeated on the palate with the addition of creamy, dark chocolate notes, and a singular concentration of flavor owed to its very old vines.

## ■ 2023 Vintage

After a generally mild and dry winter, punctuated by a few cold spells, the first leaves appeared on the vines on the 29th of March, which falls in line with the past ten years. A homogenous budbreak augured favorably for a promising harvest.

In April and May, stormy instability combined with above average seasonal temperatures increased the mildew pressure. However, thanks to the exemplary rapid response of our vineyard teams, these attacks were adeptly countered, saving our entire crop.

Flowering started early on the 23rd of May, with large quantities of pollen suggesting a harvest of remarkable amplitude.

The summer was unpredictable, with episodes in June of intense storms and high temperatures that were 3°C above the seasonal average. July was relatively cool, with light but frequent rainfall. The vines maintained their lead and véraison got under way, with the first coloured berries appearing on the 17th of July.

Green harvesting and meticulous grooming significantly reduced yields to foster ripening and uniformity of the crop.

August got off to a fairly cool start before tipping over to an intense heatwave from the 16th to the 24th, followed by a sudden drop in temperature. Hours of sunshine were below expectations, departing from the sunny character of recent vintages. In September, a heat wave struck again until the 11th, giving way to light rainfall, which encouraged full ripening.

The harvest took place under summer conditions from the 7th to the 19th of September.