

# CHÂTEAU LA TROCHOIRE

Vin de France from Chinon “Cuvée Elisabeth”



## Winemaker

*Bastien Rocour*

## Wine Region

*Loire Valley*

## Story

The desire of two parents to create a unifying project for their three sons led to the establishment of La Trochoire in 2015. Located in unique location in Chinon overlooking the Vienne Valley, the certified organic estate creates a unique wine while never exploiting the land. 3-hectares of Chenin Blanc vineyard is farmed by hand with horses. Designed to be as simple as possible, the resulting wines extract what the land has to offer.

## Vineyard

The vineyard is planted on heavy clays on limestone subsoil. Most all of the vineyard work is done manually, and quality is placed over quantity when it comes to grape growing methods. The vineyard is Certified Organic by Ecocert.

## Vinification

The grapes are harvested with several sorting stages, then pressed directly. They undergo fermentation and aging in oak barrels for 12 months, followed by 15 months of aging in vats. These wines are made naturally, with no alterations or additives during fermentation, except for a small amount of sulfites during bottling.

## Tasting Notes

Gold yellow color in the glass. The nose is powerful with notes of yellow peach, quince jelly, dried apricot, orange peel, salted butter caramel and crushed stones. On the palate, the entry is round and full-bodied with flavors of almonds and orchard fruits.

## Food Pairing

This wine is ideal with white fish, ceviche, grilled vegetables, creamy pasta, sweet and sour Asian fusion dishes, Greek food or with goat cheese.

## QUICK FACTS

### Variety

100% Chenin Blanc.

### Aging

Oak Barrels.

### Farming

Organic Certified.

