



2022 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

Harvest dates
September 1st to 19th 2022

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.

■ 2022 Vintage

The winter of 2021-2022 was mild, dry, and rather sunny. December was the only month with surplus precipitations (+50%).

A few nights with negative temperatures in early April forced us to protect our vineyards against frost, but otherwise spring was relatively mild leading into a very hot and dry summer. Remarkably intense and unusually long heat waves followed one another (June 15-19: high of 40.5°, July 12-15: high of 40.1°, July 31-August 13: high of 39.2°).

Fortunately, we received 80 mm of rain at the end of June and a few showers on July 20 (15 mm) and August 15 (10 mm) that helped the vines withstand the summer drought and enabled balanced ripening of the grapes.

Observation and understanding the reactions of the vine to the climatic constraints allowed us to adapt our viticultural methods. We did not practice leaf removal in the first half of the summer in order to preserve enough shade to protect the grapes from the sun and avoid stewed fruit aromas. Precise grooming and green harvesting allowed us to adapt the yields to the extreme climatic conditions of this vintage. The skins grew thick, the tannins soft and the fruit intense.

Harvest took place from September 1st - 19th under favorable conditions, with optimal maturity reached on most parcels.