



Château du Trignon, Rasteau, Rouge, 2023

AOC Rasteau, Vallée du Rhône, France

Black fruits, garrigue and cocoa ... a complex and structured wine.

PRESENTATION

Since 2006, the Quiot family, charmed by the Dentelles de Montmirail and its products of character, has owned the Château du Trignon in order to perpetuate it, while expanding it by 10 ha of Vacqueyras and a few hectares of Beaumes-de-Venise.
"Respectful of our achievements but rich in our winegrowing knowledge, we have adopted this land, whose singularity fits in with all of our other properties, with the same concern for tradition, quality and adaptation."

LOCATION

Since 2010, the Rasteau cru has been recognized as an AOC (before, Rasteau was a Côtes du Rhône Villages with the name of a town). Rasteau wines are generally marked by aromas of very ripe red and black fruits, nuanced by light scents of garrigue. On the palate, spicy notes of cocoa, liquorice and leather enrich the palate.

TERROIR

The AOC Rasteau landscape is made up of hills, vineyards and plains where the Ouvèze River meanders. The vineyard extends over the entire Rastelan territory and does not exceed 360m in altitude. To the north, a landscape of gentle hills hollows out of valleys to form the famous spurs. To the south, old terraces stretch their slopes, thus diversifying the relief.
Our unique plot in Rasteau is located on a terroir of red clay and small pebbles.

WINEMAKING

Total de-stemming. Vatting time : 17 to 21 days. Matured in vats and "foudres".

VARIETALS

Grenache, Mourvèdre

14.5 % VOL.

SERVING

The ideal tasting temperature to fully enjoy all the aromas is between 14 and 16 degrees.

AGEING POTENTIAL

5 years, 5 to 10 years

TASTING

Dark and deep garnet color. Ripe berries, Provencal herbs. Balance between body and freshness. Final of spices and undergrowth. Rasteau wines are very popular in their youth but they are also known to be great wines to keep, to be tasted after 8 to 10 years...

FOOD PAIRINGS

Game birds, rack of pork, lamb chops

Château du Trignon
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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REVIEWS AND AWARDS

93/100
"Full, rich spread of forest berries, quite dark fruited blackberry, touches of fig and slight saye as well a ls steeped black tea. Black fruited and dense on the palate wirh burnt orange peel and dried spices into the finish."
Hudin, Hudin



89/100
Bronze
Decanter World Wine Awards Bronze 2025

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