



Appellation	:	Pomerol
Owner	:	Société Civile du Château TROTANOY
Planted acreage	:	18 acres
Grape varieties	:	90% Merlot - 10% Cabernet Franc
Type of soil	:	a mixture of gravel and clay, and heavy clay
Production	:	approximately 25,000 bottles

This famous growth, whose soil was too hard to work and thus called “trop anoi” (too annoying) in medieval French, is located on one of the most beautiful parts of the plateau of Pomerol and was purchased in 1953 by Ets. Jean-Pierre MOUEIX.

The fascinating soil diversity - half gravel mixed with clay and half deep black clay - with the presence of “machefer” or iron pan in the subsoil brings power and depth as well as complexity to the wine.

Château TROTANOY’s vineyard was one of the few not to freeze in 1956 and today, it is comprised of very old vines, the average being close to 35 years. As for other Ets. Jean-Pierre MOUEIX estates, the work done in the vineyard is fastidious - severe pruning in the winter, regular ploughing, crop-thinning, de-leafing, manicuring the clusters in the summer - and allows a perfect ripening of the fruit. The must is vinified in small concrete vats and the young wine matures in 50% new oak barrels for about 18 months.

When ready, this wine shows enormous complexity and concentration and belongs to the most sought-after Pomerols. It can easily be kept 25 years or more in great vintages.