



# CHATEAU TRINQUEVEDEL

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## APPELLATION

Naturally sweet wine

## COLOR

White wine

## RESERVE

Vendanges Oubliées

## THE VINEYARD

Astien fluvial sand with quartz round pebbles

## AREA OF THE VINEYARD

0.70 hectares

## YIELD

7 hls/ha

## GRAPE VARIETIES

Grenache blanc et Clairette

## AVERAGE AGE OF THE VINES

15 years old

## WINEMAKING

Hand harvesting in the middle of November of grapes ripen.

Direct pressing hand.

Cold settling after 24h before alcoholic fermentation at 15°C.

Aged in stainless steel vats for a year.

Bottling takes place at the winery to oversee the quality and processing of our wines from the grapevine to the bottle.

## TASTING

Notes of honey and quince.

On the palate, flavours of candied pineapples.

## TEMPERATURE TO BE ENJOYED

Around 10°C

## AT THE TABLE

As an aperitif or a dessert

On foie gras and blue cheese

The chocolate desserts or spicy desserts

Sweet and sour dishes

## LAYING DOWN

A wine can be drunk from its first year. But with an exceptional ability to age.