



Champagnes & Châteaux
QUALITY SINCE 1989

OX PINOT AUXERROIS 2017 DOMAINE TRAPET

Andrée Trapet took over her parents' vineyards in 2002. An only daughter with a profound affection for her local soil, she converted the Domaine to biodynamic methods. The estate comprises some of the best Grand crus vineyards in Alsace. The wines, like their Burgundy relatives, are all about finesse and elegance. They are characterised by purity, solidity, minerality, density like a diamond, viscosity, verticality, and everything is wrapped by delicacy and softness.

Grape: 100% Pinot Auxerrois

Vineyard & Vinification Note:

Vineyard: Trapet farms .7 hectares of Auxerrois vines in the village of Riquewihr. **Orientation:** East, Southeast **Soil:** Various soils exist in the estate. On the uppermost slopes, brown chalky argillaceous soils on Oligocene calcareous clay can be found alongside compact Lias soils.

Viticulture: Hand harvested from biodynamically farmed vineyards

Vinification: Vinified using traditional methods

Ageing: Aged 10-12 months in neutral French oak barrels and concrete eggs.

Tasting Note: Fuller medium-bodied, dry. This exotic wine has rich fruitiness, spices, and candy notes. A complex finish with nice weight.

Food Pairing:

Pair with cheese dishes, lemon chicken with potatoes roasted in duck fat, pork chops and apples as well as sausages.



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