France, AOC Rhône | 2025

CHATEAU DU TRIGNON CÔTES-DU-RHÔNE VIOGNIER

FAMILLE QUIOT
1748

”Viognier is a white surprise from the Rhône”



Story

Château du Trignon has been with the Quiot family since 2006 and its vineyards extend to the Gigondas, Rasteau, Sablet, Vacqueyras, Beaumes de Venise and Côtes du Rhône. The Viognier grapes for this wine are picked from two rocky vineyards, which both contribute to the rich aroma of the wine. The wine is fermented in chilled steel tanks, malolactic fermentation is prevented, which makes the wine elegant and fresh even though it has a rich taste

Producer

The history of the Quiot family, a French winemaking legacy, is intertwined with the history of the Rhône Valley. Antoine Quiot acquired his first hectares of vineyard in Vaucluse, specifically in the Châteauneuf-du-Pape area, as early as 1748. Presently, the family owns five wine estates comprising several hundred hectares of vineyards scattered across the southern Rhône Valley. Following the unexpected passing of Jérôme Quiot in 2018, the estates are managed by Florence and Jean-Baptiste Quiot. The family's primary estate has always been the Domaine du Vieux Lazaret, situated right in the heart of Châteauneuf-du-Pape. Domaine Duclaux, Combes d'Arnevels, Domaine Houchart, and Château du Trignon complement the holdings of this esteemed wine family, where history and expertise converge, providing wine enthusiasts with an essential part of the Rhône Valley's gastronomic world.

COLOR Straw yellow colour

AROMA The floral scent is reminiscent of yellow flowers, tropical fruit, pineapple, apricot, mango, pineapple cherry, citrus fruits, dried pears and minerals

TASTE Dry, tropical and fruity, floral, mouth-filling on the palate, well-balanced and bright. In the long finish, dried fruit notes compete with, mineral notes, herbs and distant ginger

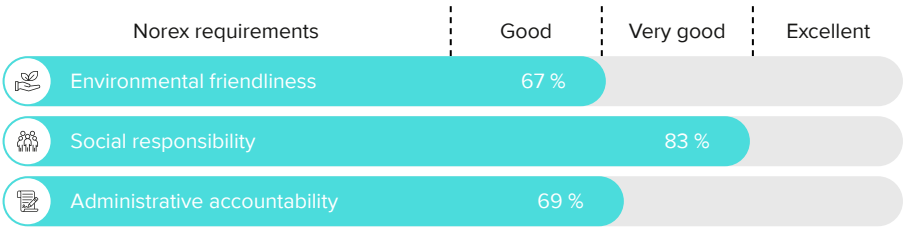
TIPS FOR USE Delicious by the glass on its own for the white wine lover. Excellent for shellfish, perhaps best for scallops, lobster or other large crabs, for asparagus especially when lightly seasoned, for mildly or moderately seasoned Indian dishes. Rosemary sits especially well with this wine, which can be taken into account in cooking. Also delicious with a mature Gruyère and Comté. In cool weather, a raclette and a bottle of this, delicious.

Award

CONCOURS INTERNATIONAL SELECTIONS MONDIALES DES VINS GOLD 2019

WINE TYPE	White wines	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Viognier 100%	**BOTTLE CLOSING**	Natural cork
MANUFACTURER	Jérôme Quiot	**BOTTLE SIZE**	0,75 l
ALCOHOL CONTENT	13%	**PRODUCT NUMBER**	147068
SUGAR CONTENT	2 g/l		

Norex Responsibility Indicator: Jérôme Quiot



tilaukset@norex.fi
WWW.NOREX.FI

Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari