



**Grapes:** Cabernet Franc 50%, Cabernet Sauvignon 30%, Petit Verdot 10%, and Merlot 10%.

**Vineyards:** Grapes are selected from separate plots: Cabernet Franc 2 hectares (5 acres), Cabernet Sauvignon 2.4 hectares (5.93 acres) and Petit Verdot 1 hectare in deep, strong, partially clay soils at an altitude of 380-450 meters above sea level. The vines, between 15 and 26 years, are planted at densities of 3500-5000 per hectare (1,417/2,025 acres) and trained in the traditional Cordon method.

**Vinification and Aging:** The grapes are bunch-selected and berry-sorted by hand on sorting tables. Grapes are soft crushed and the must fermented in stainless steel and concrete fermenters at 28°C (82°F) for 12-22 days on the skins with frequent pumping of the cap. Malolactic fermentation occurs naturally during 18 months of maturation in 228L French barrels with about 60% new oak. The batches are assembled before bottling to enhance the complexity of a wine of about 14.5% alcohol.

**Style and maturity:** The Chamonix Troika has deep ruby-mulberry color when young, with scents that recall vanilla, sweet ripe cherries, blackberries, and other spices. The wine is amply structured; full, round, and smooth on the palate with rich fruit and berry sensations, fine harmony and length of flavor.

Although impressive young, it should reach a prime at 10-15 years.

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## *Troika Reserve 2016*