



CHÂTEAU FILLO CORBIÈRES

Perched high in the foothills of the Pyrenées at an elevation of about 1300', Château Trillol is located in a visually stunning corner of southwest France. The mysterious, ancient Cathar castles that punctuate the dramatically undulating landscape add to the majesty of this thrillingly unspoiled historic region.

And Hautes Corbières has certainly worked its magic on the Sichels! Among the first outsiders to recognize the largely untapped potential of the region, the family acquired this property in 1990. Since then, Tech Director Benjamin Sichel and Estate Manager Henri



Guiot have worked tirelessly to realize the thrilling promise of this land. Following the acquisition of adjoining parcels, the wine now consists exclusively of estate grapes from the historic Trillol vineyard, allowing the family to operate entirely according to their own vision.

Trillol has 99 acres planted to Syrah, Grenache and Carignan in two distinct terroirs: **Château de Termenès**, named from the Latin *terminus* since the elevation verges on the limits of early Roman cultivation; and **Château de Quéribus**, the last of the Cathar strongholds to fall (1255). Altitudes of 1300 and 650 feet, respectively, ensure slow-ripening and bring the peppery aromas typically imparted by surrounding garrigue scrubland. Slow fruit maturation also promotes length and complexity, and encourages a magnificently balanced structure from these powerful grapes.

Château Trillol offers persistent intensity, entertaining vivaciousness, and thoughtful depth.

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Here hand-harvested Grenache, Syrah, and Carignan create authentic, character-driven wines strongly manifesting the unique sense of place. Entirely destemmed fruit is fermented 6–8 days; 30–40 day maceration with daily pump-overs; vats are run off to separate free run juice from press wine, followed by malo. Aged 12 months in 2–5 year-old French oak barrels and racked every 3–4 months, and lightly fined but not filtered before bottling.

2011: hugely expressive nose of roasted coffee and toast, pleasing hint of pine nuts and resin; silky tannins on palate, persistent structure and fine length; quite elegant, impressive finesse

Thank you for your time and for your interest in Connoisseur wines.