

CHÂTEAU TRIANS

CÔTEAUX VAROIS EN PROVENCE

Story

Domaine de Trians is a truly authentic estate. It has been producing wines in Provence since the 18th century. The estate is at the base of the Pilon St Clément (a peak) in the Cuers Massif and only 30 km from the coastal city of Toulon. Vines grow on 49 acres and have the distinction of belonging to the prestigious appellation of Côteaux Varois en Provence. The Delhom family recently acquired Domaine de Trians (2017). The respect of nature to produce wine is paramount to the authenticity of Trians wines. Emmanuel and Bertrand are maintaining and reinforcing the use of traditional and time proven methods of production. Trians prides itself through its production of high quality red, white and rosé wines. Trians wines have achieved Ecocert organic wine certification in Provence since 2008. Yields are limited and grapes selected to produce quality wines with the authenticity of Provence.

Grape varieties

50% Grenache, 50% Syrah

Terroir

The vineyard is oriented North, about 350 meters above sea level and is planted on chalky and clay soils. It benefits from a Mediterranean climate with a dry and hot summer. Organic farming.

Winemaking

The grapes are hand-harvested from a single vineyard with very low yields -35 hL/hectare. The grapes are destemmed and lightly crushed and then vinified at low temperatures followed by a long maceration of 3 weeks. Each varietal is vinified separately in stainless steel tanks. Once the malolactic fermentation is completed, the Grenache and Syrah are blended. The wine matures in large 40 year old oak barrels for 18 months before being filtered and bottled.

Tasting notes

The wine exhibits a dark red color with mineral, spice and black fruit notes. Deep and full-bodied with aromas of black cherry, blackcurrant and spice with a long finish.

Pairing suggestions

Ideal with grilled or stewed meats, duck, roasted lamb, and cheese.

