

CHÂTEAU TRIANS

CÔTEAUX VAROIS EN PROVENCE

Story

Château Trians has been producing wines in Provence since the 18th century. In 2017, the Delhom family acquired the estate to pursue the tradition of producing high-quality Provence wines.

At the Northern foothills of the Pilon de Saint-Clement, the estate covers 86 hectares (212 acres) including 22 ha of vineyard and 35 ha of forest. With the current challenges related to climate change, Château Trians benefits from an exceptional location, much cooler than its peers.

Farming philosophy : Ecocert organic wine certification since 2008 – NOP 2023

Vineyard Information

Grape varieties : 60% Grenache, 30% Cinsault, 10% Syrah

Plot size : 4,5 ha (11 acres)

Average age of the vines : 20-25 years

North facing

Elevation : 350 m (1148 ft)

Soils : Clay/limestone, gravel

FARMING PRACTICES

- Training method : Cordon de Royat
- No herbicides
- Cover crops (1 out of 2 rows)
- Sheep for weeding
- Decoction and infusion of plants
- Organic fertilizers

Winemaking

- Hand-picked grapes by night / Destemmed
- Pneumatic press
- Cold settling : 4 days
- Fermentation : Temperature controlled stainless steel tanks / 10 days at 59°F
- Aging : 3 months in stainless steel tank / on fine lees
- Fined : Yes
- Filtration : Yes
- SO2 Total : <100ppm
- Vegan : Yes

Tasting notes

The nose is perfectly open, delicate and airy. It presents floral (lilac) and crisp aromas (grapefruit and pomegranate). Once it opens up, subtle notes of white pepper and iodine appear. On the palate, the entry is soft. Then, the wine reveals its flesh and its onctuous texture. The finish is very aromatic (peach, passionfruit, mango) and long.



Press ratings

90 pts Wine Advocate – 2020 vintage

90 pts Wine Enthusiast – 2020 vintage