

# 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. Located at the foot of the Pilon St Clement in the Massif of Cuers, 30 kms North of Toulon. The estate covers 22 hectares mainly under the appellation Côteaux Varois en Provence. The Delhom family recently acquired Domaine de Trians (2017). Emmanuel and Bertrand are maintaining respect of nature with traditional methods of culture, limitation of the yield, manual harvest with grape selection. Trians respects the organic principles of viticulture.

Farming philosophy : Ecocert organic wine certification since 2008

### Vineyard Information

Grape varieties : 80% Rolle (or known as vermentino), 20 % Sémillon

Plot size : 1 ha (1,85 acres)

Average age of the vines : 20-25 years

Facing : North facing

Elevation : 350m

Soils : Clay/limestone, gravel soils

#### FARMING PRACTICES

- Training method : Cordon de Royat
- No herbicides
- Grass every two rows
- Decoction and infusion of plants (nettle)
- Sheep for weeding
- Organic soil improver
- Organic treatments

### Winemaking

- Hand picked grapes / Destemmed
- Cold stabulation: 4 days
- Pneumatic press
- Alcoholic fermentation : Temperature controlled stainless steel tanks / 15 days
- No malolactic fermentation
- Maceration technique : Plunging and pump over
- Aging : 5 months in stainless steel tank / on fine lees with stirring
- Fined : Yes
- Filtration : Yes
- Vegan : Yes

### Tasting notes

Elegant nose with aromas of yellow flowers (mimosa), yellow peach, juniper, and a hint of lemon and pineapple. The attack in mouth is fresh then the wine is full and the texture is tender, on a tangy background. The finish is fresh, saline and very long on pineapple aromas.

