



CHATEAU
TRIANON

SAINT-EMILION GRAND CRU

TECHNICAL SHEET 2016



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SAINT-EMILION GRAND CRU

OWNERS : Dominique Hébrard

& Financière Immobilière Bordelaise (FIB)

ESTATE AREA : 10,2 hectares (25,2 acres)

SOIL TYPES : Clayey sand on iron oxide-rich stony clay and red gravel

CULTIVATION METHODS : Rational cultivation

PLANTING DENSITY : 6000 to 7200 vines per hectare

GRAPE VARIETIES GROWN : 80% de Merlot, 10% de Cabernet Franc, 5% Cabernet Sauvignon, 5% de Carménère

YIELD : 51 hectolitres per hectare

HARVEST : The fruit is hand-picked and carried in crates

SORTING: The fruit is transferred by gravity alone to the winery; two vibrating tables initially and two sorting tables

A PRE-FERMENTATION SOAK : is carried out at low temperatures

VINIFICATION : Fruit from different vineyard plots is vinified in separate temperature-controlled stainless steel tanks, pyramid-shaped concrete vats and stainless steel truncated inverted cone-shaped tanks.

Extraction is gentle at carefully observed temperature levels

POST-FERMENTATION SOAK : at 28 to 30°C (82 to 86°F)

MALOLACTIC TRANSFORMATION : takes place in new barrels and tanks

THE WINE IS AGED IN BARRELS : for 18 months.



50% of the wood is new; 50% of the barrels are one year old

BOTTLING IS CARRIED OUT ON THE ESTATE

BLEND : 75% de Merlot, 12% de Cabernet Franc, 10% Cabernet Sauvignon, 3% de Carménère

ALCOHOL : 14,5 %

ANNUAL PRODUCTION : 48 800 bottles

SECOND WINE : Le Petit Trianon  

SECOND WINE PRODUCTION : 14 000 bottles