



CHATEAU  
**TRIANON**

SAINT-EMILION GRAND CRU

TECHNICAL SHEET 2015



CHATEAU  
**TRIANON**  
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 :** 84% de Merlot, 9% de Cabernet Franc, 5% Cabernet Sauvignon, 2% de Carménère

**ALCOHOL :** 14,5 %

**ANNUAL PRODUCTION :** 57 400 bottles

**SECOND WINE :** Le Petit Trianon

**SECOND WINE PRODUCTION :** 4 900 bottles