



CHATEAU
TRIANON

SAINT-EMILION GRAND CRU

TECHNICAL SHEET 2009



TRIANON

SAINT-EMILION GRAND CRU

OWNERS : Dominique Hébrard

& Financière Immobilière Bordelaise (FIB)

ESTATE AREA : 9,8 hectares (24,2 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 : 47 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 :

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

BOTTLING IS CARRIED OUT ON THE ESTATE

BLEND : 82% de Merlot, 10% de Cabernet Franc, 5% Cabernet
Sauvignon, 3% de Carménère

ALCOHOL : 14%

ANNUAL PRODUCTION : 50 000 bottles