

Triennes

France - Provence - Nans-les-Pins



Triennes

Ownership/Founders Jacques Seysses Aubert de Villaine / Michel Macaux

Start of Activity 1990

Vitiviniculture Organic

Hectares 46

Bottles produced 500.000

ROSÉ IGP MÉDITERRANÉE

Cinsault, Grenache, Syrah and Merlot

Production area: Provence

Terrain: colline in pendenza gentilmente esposte a sud, microclima fresco e suolo argillo-calcareo

Harvest: manual

Vinification: the harvest takes place at night so that the grapes arrive at the winery still fresh. After several hours in contact with the skins, the grapes are pressed. Low-temperature fermentation follows

Refinement: on fine lees

Color: pale pink

Fragrance: bouquet of strawberries and white flowers, with notes of vanilla

Flavor: Fresh and elegant, round, harmonious and well balanced

Alcoholic Grade: 12.5% vol



At the end of the 1980s, two Burgundian friends, Jacques Seysses (founder of Domaine Dujac) and Aubert de Villaine went in search of a purchasable domaine in the south of France, together with their Parisian friend Michel Macaux. They truly believed that the terroir of Provence could give great wines and they found the proper place in Domaine Logis-de-Nans. The Domaine is located on the hills, facing south, and arises on a clay-limestone soil. It was named "Triennes" after Latin "triennia" and moreover the prefix "tri" is directly related to the 3 founders. Thanks to the organic certification and its position, Triennes is currently one of the best examples of viticulture in the South of France, with fine, fresh and elegant wines.