



CLUB MAGNUM

VINS ET EXPÉRIENCES

DOMAINE DE TRIENNES

PROVENCE



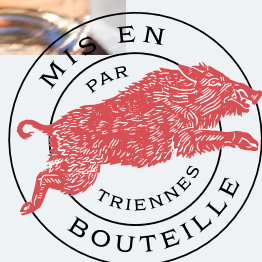
IN THE LATE 1980S, THREE FRIENDS DECIDED TO JOIN FORCES ON A QUEST TO PROVE THEIR BELIEF THAT PROVENCE POSSESSED EXCELLENT TERROIRS THAT WERE CAPABLE OF PRODUCING WINES OF FINE QUALITY AND AUTHENTICITY.



After much searching, they found what they were looking for: an estate called 'Le Logis de Nans' about an hour east of Aix, 30km inland from the Mediterranean in the heart of the Var region. With its mixture of clay and limestone soils, altitude of 350-400m and with the backdrop of the Massif de la Sainte Baume and Mont Aurélien, not only was the location easy on the eye but it chimed with many of the key features of their home environments.

By 1990, the purchase was agreed and the new proprietors renamed the property 'Triennes' in recognition of their three-way partnership and with a nod to the Romans' triennial celebrations of Bacchus.

While there was great excitement to get going with the project, they understood that major investment would be required to achieve their goal. First and foremost, the vineyards would need extensive replanting and re-grafting of vines. The aim was to establish high quality vine material from massale selections and to ensure that it was matched perfectly to the soils of the estate.



THE THREE ORIGINAL PARTNERS— AUBERT DE VILLAINÉ OF DOMAINE DE LA ROMANÉE—CONTI, JACQUES SEYSSES OF DOMAINE DUJAC AND THEIR MUTUAL LONG—STANDING FRIEND, MICHEL MACAUX— MADE FOR A DREAM TEAM.

Thirty years later, the results of their vision, investment and hard work are there for all to see. Sadly Michel passed away in 2009 but his family remain as shareholders, as does Aubert. Jacques has passed the reins to his sons Jeremy and Alec and it is they who drive the property forwards today. Local œnologist Rémy Laugier manages the estate and skilfully oversees the production of the wines.

It is through the efforts of this team that Triennes has risen to prominence, setting an example that has been followed by many. Yet for all of their stardust, what has ultimately made the difference is their unrelenting focus on viticulture: this is no celebrity vanity project. From early on, they were convinced that in order to achieve their goals they should work unencumbered by regulations. Rather than bending to the requirements of the Côteaux Varois appellation, they preferred instead the looser rules (and more evocative name) of the IGP Méditerranée. At 46 hectares, the property is considerably bigger than their Burgundy estates and there are many more grape varieties too: Viognier, Ugni Blanc, Grenache Blanc, Chardonnay and Rolle (Vermentino) in whites; Cinsault, Grenache, Syrah, Merlot, Cabernet Sauvignon for the reds. Indeed, Jacques had initially been driven by a desire to produce reds and whites, as in Burgundy but over time it became clear that Rosé would be a key element in the success of the domaine, particularly as the Provence Rosé juggernaut took off in the 21st century.



Jérémy Seysses, Co-proprietor

Alongside the vine material, the team has worked hard on the soils, with the simple aim of re-establishing a healthy vineyard. Cover crops are found in every second row, aiding water retention, biodiversity and guarding against erosion. Since 2011, the property has been officially certified 'Agriculture Biologique'. There has also been considerable investment in the cellars and winemaking facilities.

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It is essential to capture this in the winemaking, meaning precision tools are required such as temperature-controlled fermentation tanks and high quality bottling lines

There are six wines produced at Triennes, the reds and whites using estate fruit exclusively, the Rosé also including fruit sourced from neighbouring properties in order to meet demand. In white, there is a single varietal Viognier and a white blend, 'Les Auréliens'.

Viognier was a particular passion for Jacques who had witnessed the near-disappearance of the variety in its native vineyards of the northern Rhône and wanted to see if he could introduce it successfully in Provence. 'Les Auréliens' brings all five white varieties together and depending on the vintage, it will receive either total, partial or zero malolactic fermentation. As a general rule, 50% will be vinified in barrel for around six months, the remainder staying on lees in tank.



For the three reds, all wines are produced using either a mixture of old barrels and foudres as well as tanks. There is a single varietal Merlot from a 2.7ha plot, 'Les Auréliens' rouge which blends Syrah and Cabernet Sauvignon and finally 'Sainte-Auguste' where all three varieties come together, the best cuvées being selected for this wine and aged for 12 months in old Domaine Dujac oak barrels and bottled unfiltered. For the Rosé, Cinsault takes the lead role, ably supported by Grenache, Syrah and Merlot. The fruit is harvested during the night to give the best chance of preserving freshness. Pressed for just a few hours, the resulting wine is a classic Provençale pale pink, fresh and elegant, modest in alcohol and with aromas of fresh red fruits and pink grapefruit.

**IT IS A JOYFUL EXPRESSION
OF A BEAUTIFUL AND SPECIAL
PLACE, AS WELL AS OF GREAT
FRIENDSHIP AND SHARED
DREAMS.**



Rémy Laugier, Oenologist

