

TRIANON

GUIDE BOOK 2025-2026

The French art of living, pure and simple A wine of character, born in Saint-Émilion, made to be shared and celebrated



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Introduction: the spirit of Trianon

LEGACY, EXPERTISE, AND EXCELLENCE

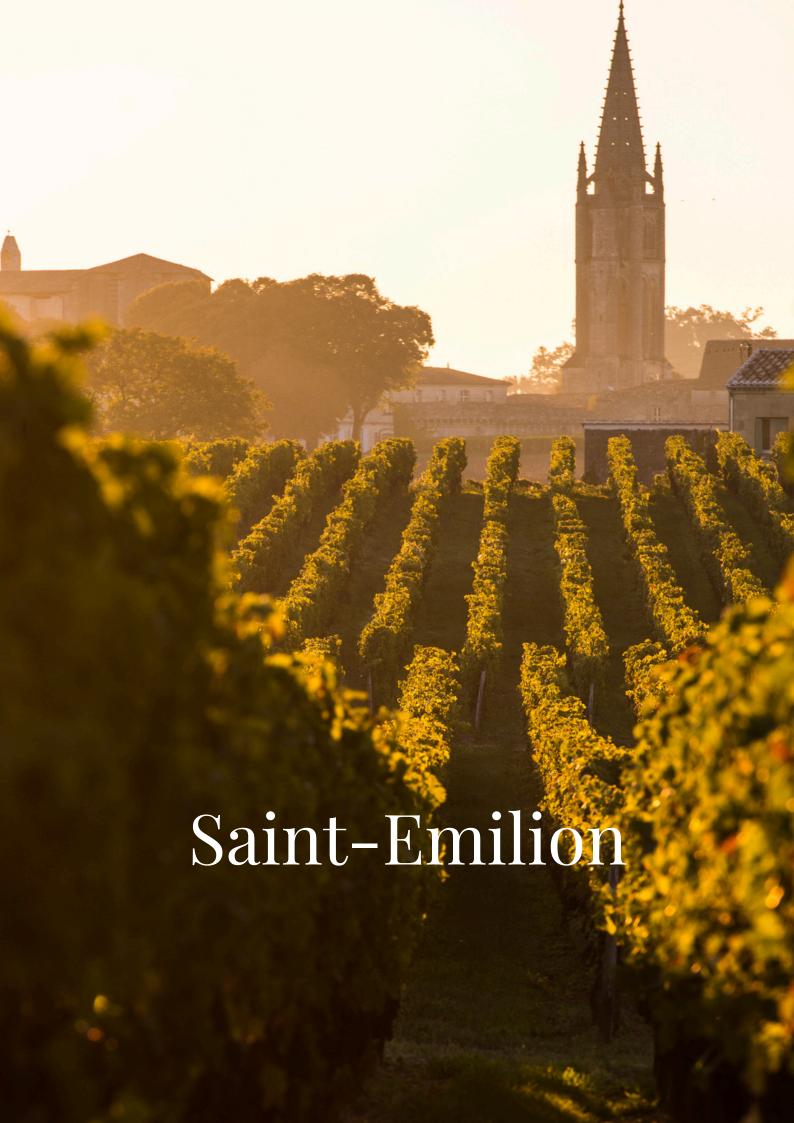
Welcome to the world of Château Trianon, in the heart of Saint-Émilion—where wine becomes far more than a drink: it becomes an emotion, a legacy, a creation shaped by patience and love. This e-book has been designed for you, our partners, to give you the words, the images, and the emotions that will help our wines shine in your market.

For Trianon is not just an estate: it is a living story, a French art of living that is shared, tasted, and felt.

Guided by Dominique Hébrard, heir to a great Bordeaux lineage, the estate blends tradition with a contemporary vision.

The result: wines of exemplary consistency, regularly praised by leading critics with scores above 90.





Saint-Émilion: a thousand-yearold site listed as a UNESCO **World Heritage treasure**

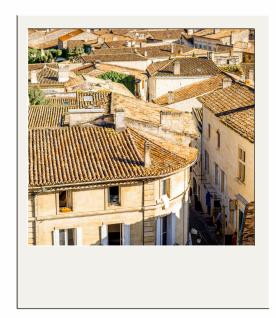
DISCOVERING THE VILLAGE AND ITS HERITAGE

Saint-Émilion, nestled in the southwest of France, is a thousand-year-old village of unparalleled beauty. Its rolling hills, lined with vineyards, shift through a thousand shades as the seasons change. Wandering through its picturesque lanes, one is immersed in the fascinating history of the Benedictine monks who left behind a unique legacy. The monolithic church, carved directly into the rock, is one of the oldest of its kind in Europe— a symbol of the cultural and spiritual importance of this place through the centuries.



A SYMBOLIC PLACE. RECOGNIZED WORLDWIDE

Saint-Émilion enjoys worldwide renown thanks to its exceptional winegrowing terroir, the first vineyard landscape ever listed as a UNESCO World Heritage Site 1999. This village embodies a harmonious balance between nature and culture. The wines of Saint-Émilion. born of ancestral expertise, reflect the excellence of this terroir and its rich history.



WHY DID THE MONKS PLANT VINES HERE?

The story of Saint-Emilion begins in the 8th century with Emilion, a Breton hermit whose holiness and miracles drew disciples and pilgrims.

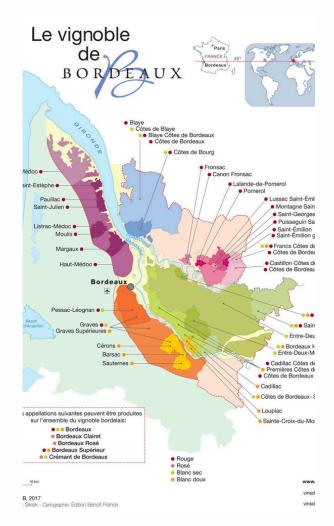
Inspired by his devoted life, the monks planted the first vines around his cave, turning the region into a sacred place where viticulture and spirituality blended in perfect harmony.

The terroir here is exceptional: a mosaic of limestone, clay, and gravel gives the wines their unique character.

These elements allow Merlot, Cabernet Franc, and Cabernet Sauvignon to express power, finesse, and longevity.

Here, each carefully tended plot reveals the memory of the soil—producing wines that are balanced, aromatic, and built to last.

It is within this remarkable terroir that Château Trianon took root, drawing its vitality from the very soul of Saint-Émilion.



THE JURADE OF SAINT-EMILION

In 1199, under the authority of King John of England, the Jurade of Saint-Emilion was created— a brotherhood responsible for overseeing the quality and trade of the region's wines. Over the centuries, it established strict rules to ensure that every bottle reflected the excellence of the terroir.

Commercial exchanges with England during the Middle Ages soon gave the region international renown, making Saint-Emilion a symbol of tradition, innovation, and prestige.

Heir to a centuries-old tradition, the Jurade remains the emblem of local excellence. Each year, it organizes the Fête de la Fleur and the Ban des Vendanges—events that bring together critics, sommeliers, Michelin-starred chefs, and international figures around the vineyard.

Château Trianon continues this history and expertise through practices that respect the soil and the seasons. Dominique Hébrard, co-owner, is an active member of the Jurade—as was his father, Jacques—a sign of family continuity and a deep attachment to the values of transmission, passion, and exacting standards.



The Saint-Emilion Macaron

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In Saint-Emilion, it is not only the vine that carries a sacred history. For more than four centuries, another tradition has been passed down in the utmost secrecy: that of the Saint-Emilion macaron.

It all begins in 1620, when the Ursulines, a religious community in the village, created a recipe both simple and divine— made of sugar, almonds, and patience.

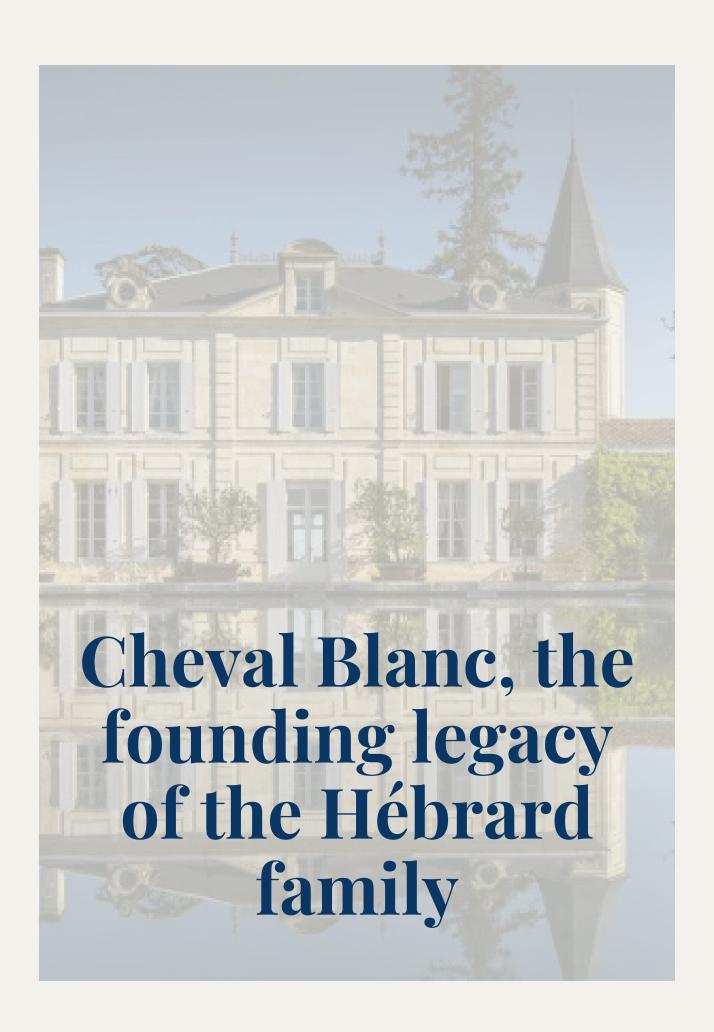
These golden little biscuits once accompanied celebrations and harvest days, a sweet echo to the monks' prayers and the devotion of the winegrowers.

From generation to generation, the recipe was handed down quietly and respectfully, entrusted to only a few families.

Today, Nadia Fermigier is its last guardian: she preserves this gourmet treasure using the original 1620 recipe, unchanged for more than 400 years.

Behind its discreet sweetness, the macaron tells the same story as the wine: that of a living legacy, artisanal expertise, and the sincere pleasure of sharing.





Legacy and lineage: a family passion



CHEVAL BLANC, THE FOUNDING LEGACY OF THE HÉBRARD FAMILY

Just two kilometers from Château Trianon, Cheval Blanc stands as the historic cradle of Dominique Hébrard's family. Acquired in 1832, this remarkable estate was shaped over eight generations by the family's winegrowers, before rising to worldwide legend among the great wines.

Jacques Hébrard, married to Bernadette de Séré de Lanauze—niece of the previous administrators—took over the estate in 1970. He managed it with passion and precision for nineteen years before retiring.

From one generation to the next, the family revealed the magic of this unique terroir, where gravel and clay intertwine in perfect proportions. Here was born the legendary Merlot-Cabernet Franc balance, the hallmark of the Right Bank.

Under their guidance, Cheval Blanc experienced a meteoric rise: international medals, praise from the most renowned tasters, and in 1954, the ultimate distinction—Premier Grand Cru Classé "A".

This excellence was no accident: it stemmed from expertise passed down through generations, exemplary rigor, and an intuitive understanding of the vineyard.

Every detail—from soil drainage to plot selection—reflected the discipline and elegance that forged the Cheval Blanc style.

In 1998, for inheritance reasons, the family agreed to sell the estate to the LVMH and Albert Frère groups. Yet the spirit remains.

Today, Château Trianon extends this legacy: the same geological vein that runs through Cheval Blanc nourishes nearly half of its terroir, offering a rare and exceptional potential.

Here, precision, intuition, and a quest for excellence come together to uphold a great winemaking legacy. Trianon thus becomes the natural continuation of a visionary lineage: a place where tradition and innovation meet, where each plot, each gesture, and each vintage tells the story of the passion and expertise of the people who tend the vines.



CHEVAL BLANC 1947 — A LIVING LEGEND

A legendary vintage crafted by Dominique Hébrard's great-uncle, this wine—a symbol of excellence and of the family's expertise—stands among the rarest and most sought-after in the world. In November 2010, an imperial was sold for more than €220,000 at Christie's in Geneva.



In this photo (on the right), he stands alongside Thierry Manoncourt (Château Figeac) and President Valéry Giscard d'Estaing with his wife Anémone, a testament to the national and international influence of Saint-Emilion.

JACQUES HEBRARD -DEFENDER OF THE TERROIR

In 1970, Jacques Hébrard took over the management of Château Cheval Blanc, carrying forward the family's commitment to rigor and excellence. He later became Premier Jurat of the Jurade of Saint-Emilion, President of the Winegrowers' Union, and Grand Chancellor of the Wines of Bordeaux—embodying the family's dedication to quality, tradition, and the international prestige of the vineyard.



CHEVAL BLANC AND CULTURE: A VISIT FROM ROSTROPOVICH

In this photo, Jacques Hébrard welcomes the legendary Mstislav Rostropovich, one of the greatest cellists of the 20th century, during his visit to Cheval Blanc. This encounter perfectly illustrates the bond between vineyard and culture, where art and wine come together to celebrate excellence, emotion, and refinement.

DOMINIQUE HÉBRARD: DEEPLY CONNECTED TO THE VINEYARD

As a young adult, Dominique Hébrard took part in the harvest at Cheval Blanc alongside his fellow students. Already driven by a passion for wine, he learned the work of the vine, respect for the terroir, and the importance of every gesture—laying the foundations of the commitment he continues today at Trianon.





BENEATH THE STARS OF CHEVAL BLANC

In the top left, Dominique's room recalls his years at the heart of the family estate—where he grew up surrounded by vines and tradition.



EARLY CHILDHOOD IN CONGO

From his early years spent in Congo, Dominique kept a love of nature, freedom, and adventure.

This openness to the world would forever shape the way he looks at life... and at wine.

SAILING: HIS OTHER PASSION

Racing across the world's seas aboard a Dragon, Dominique rose among the top ten crews in the world.

This experience—built on precision, patience, and instinct—now guides every gesture in his work as a winemaker, in his pursuit of the perfect balance between strength and finesse.





CHARITABLE COMMITMENT

Alongside renowned chefs, Dominique Hébrard regularly takes part in charitable initiatives, notably in support of hospitals. These moments of exchange and generosity reflect what has always guided him: sharing, kindness, and the belief that wine, too, can do good.



Jacques Hébrard and his wife Bernadette, Dominique's parents, ambassadors of Cheval Blanc in Germany in the 1980s



Château Trianon: a name, a symbol, a revival

AN EXCEPTIONAL TERROIR AND GEOLOGICAL VEIN

Château Trianon lies at the perfect intersection of the greatest vineyards of Saint-Emilion, on the clay-gravel and sandy vein that links the mythical plateau of Pomerol to that of Saint-Emilion. This geological vein begins on the lands of Pétrus, L'Évangile, La Conseillante, Cheval Blanc, Figeac, then crosses Lamarzelle Figeac before reaching Trianon.

Here, it accounts for nearly 50% of the estate's terroir—a living soil where deep clays, filtering gravel, and light sands blend together, offering a rare balance of drainage, freshness, and power.

This terroir draws inspiration from all its illustrious neighbors—from the velvety richness of Pomerol to the structure of Saint-Emilion—resulting in wines of deep elegance and harmonious texture.

It is often said that Trianon stands at the crossroads of the plateau's most inspired geological veins, a place where every grain of earth tells the story of the legendary crus that surround it.

Anecdote
Château Trianon is one of
the rare vineyards to have
survived the phylloxera
crisis at the end of the 19th
century, thanks to its fine
gravel soils.



DOMINIQUE HÉBRARD — FROM LEGACY TO TRANSMISSION

His vision: creating wines of balance and pleasure, sincere reflections of the terroir and of the French art of living.

Born into a lineage deeply rooted in Bordeaux winemaking, Dominique Hébrard grew up at the heart of the legendary Château Cheval Blanc, owned by his family for eight generations, from 1832 to 1998.

His father, Jacques Hébrard, instilled in him discipline, attention to detail, and the constant pursuit of excellence values that still shape his approach to wine today.

In 1983, he founded Maison Hébrard, a négociant house focused on quality and international openness, blending tradition with modernity.

Two years later, in 1985, he partnered with Hubert de Boüard (Château Angélus) to acquire Château de Francs – Les Cerisiers, a former medieval stronghold once held by the English during the Hundred Years' War.

Together, they revealed the viticultural potential of this still little-known terroir and transformed it into one of the jewels of the Francs Côtes de Bordeaux appellation.

In 1998, after the sale of Château Cheval Blanc for family inheritance reasons, Dominique Hébrard chose to continue his family's winemaking story in his own way.

He sought an estate he could shape according to his own vision and eventually pass on to his children, in continuity with this exceptional legacy.



In 2000, he acquired Château Trianon in Saint-Emilion. He embarked on a profound transformation: restructuring the vineyard, renovating the cellar, and expanding the estate.

His ambition, clearly stated:

"First to make good wines, then more serious wines, and in time... what I hope will be considered great wines."

A man of refinement and high standards, Dominique Hébrard remains committed to an accessible, sincere vision of wine: an art of living to be shared, without artifice.

His international reach led him to collaborate in Lebanon with Massaya Winery, advise estates in China and South Africa, and promote an environmentally respectful approach to viticulture.

Today, through his estates, Dominique Hébrard embodies the perfect balance between legacy and modernity between terroir, transmission, and openness to the world.



Dominique's children during the harvest at Trianon

TRIANON: VERSAILLES ECHOING THROUGH SAINT-EMILION

The name "Trianon" originally comes from a small village near Versailles, purchased in 1663 by Louis XIV, the Sun King, to expand the royal estate.

On this land, he built a first pavilion, the Trianon de Porcelaine, followed by the Grand Trianon—a masterpiece of pink marble and symmetry, designed as an intimate retreat away from the pomp of the palace.

The place symbolized balance, beauty, and serenity—values dear to the French classical ideal.

Louis XIV used to say: "I built Versailles for my Court, Marly for my friends, and Trianon for myself."

A century later, Marie-Antoinette received the Petit Trianon as a gift from Louis XVI. There, she sought elegant simplicity—a return to nature, to sincere emotions, and to a more intimate beauty. Trianon became a symbol of freedom, delicacy, and authenticity.

Château Trianon in Saint-Emilion draws its name from this royal heritage.

The estate was acquired by an intendant of Louis XIV, a key figure of the royal administration, who named it in homage to the king. Through this gesture, he sought to transpose into the vineyard the spirit of the monarch—a spirit of order, beauty, and excellence.

Thus was born Château Trianon, a symbol of elegance and balance in the heart of Saint-Emilion.



LOUIS XIV, THE SUN KING

Born in 1638, Louis XIV made France shine as never before. Under his reign, Versailles became the beating heart of art, refinement, and light.

Yet behind the majesty of the palace, the king also sought serenity. He found it at Trianon—an intimate haven surrounded by nature, where elegance became softer, more human.

It is in this same spirit that Château Trianon in Saint-Emilion bears its name: a place where balance, beauty, and the passion for wine pay tribute to the art of living of the Sun King.



MARIE-ANTOINETTE, THE LIBERATED SOUL OF VERSAILLES

Born in 1755 in Vienna, Marie-Antoinette married Louis XVI at fourteen and became Queen of France at nineteen. She made Versailles a stage for elegance and refinement.

At the Petit Trianon, she found the freedom the throne denied her—a secret refuge where nature and simplicity replaced etiquette and courtly protocol.

That same breath of intimacy and harmony can be felt at Château Trianon in Saint-Emilion: a place where grace, sincerity, and the French art of living are celebrated.



66 MARIE-ANTOINETTE AND THE WINE RUNNERS



Did you know that Marie-Antoinette loved wine so much that she invented an entirely new job... just to enjoy it?

In 1784, she created the role of "coureur de vin" (wine runner).

A function so new that she went as far as patenting it herself.

But what were they supposed to do?

Follow the Queen in all her movements, day and night, carrying in a satchel bread, wine, and delicacies— in case Her Majesty felt hungry or thirsty!

The Queen had four such "wine runners" at her service, who ensured she was always served the finest wines.

In reality, they were rarely called upon: Marie-Antoinette seldom accompanied the king on his travels.

This position was therefore more a symbol of nobility than an actual necessity.





MARIE-ANTOINETTE AND THE WINE RUNNERS



As a little anecdote: in 1785, Louis XVI and Marie-Antoinette spent 8,527 livres on Champagne alone— the equivalent of roughly €138,000 today.

Versailles in all its opulence.

When the royal finances collapsed, everything changed. In 1788, the Queen was forced to suppress several positions—including the much-loved role of coureur de vin (wine runner).

We know what came next: the Revolution swept away the splendour...and the monarchy with it.

So, royal whim or true foresight?

What if Marie-Antoinette had, unknowingly, anticipated the very beginnings of the sommelier's craft?





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The essence of the terroir: nature as our guide

RETHINKING THE TERROIR TO REVEAL ITS FULL POTENTIAL

Since 2000, the team at Château Trianon has undertaken a profound reconquest of the vineyard, renewing nearly 60% of the vines.

"We opened more than seventy-nine soil pits—three meters deep and two meters wide—to study the subsoil and collect samples," explains Dominique Hébrard.

This meticulous study made it possible to match each grape variety and rootstock to the most suitable plot.

Today, the estate displays a mosaic of varieties that expresses the full potential of its terroir, with particular attention given to Cabernet Franc.

"We also replant between 2 and 3% of vines each year to compensate for tractor work and natural vine mortality—that is, around 1,000 to 2,000 vines," he adds.

This in-depth work also made it possible to implement a precise and efficient drainage system, ensuring an ideal water balance between the soil and the subsoil.



THE VINEYARD

Surface area	14.5 hectares
Yield	45 hl/ha
Yield 2025	38 hl/ha
Planting density	6,000 to 7,200 vines/ha
Average vine age	35 years
Oldest vines	60-70 years
Average production	86,000 bottles
Second wine	Le Petit Trianon

BLEND

Merlot	78%
Cabernet Franc	14%
Cabernet Sauvignon	5%
Carménère	2%

The most notable change has been in Cabernet Franc, which has grown from barely 4% to 14% of the vineyard. A significant evolution that enhances the elegance, freshness, and aromatic complexity of Trianon's wines.

SOILS

Clay-sand soils over iron deposits-Red gravel A composition that gives Trianon's wines their structure, elegance, and a distinctive mineral character.

AGEING

New barrels	50%
One-year-old barrels	50%
Ageing duration	14 to 16 months

A precise maturation that seeks the perfect balance between the purity of the fruit and the elegance of the oak.



ENVIRONMENTAL COMMITMENTS

Limiting our ecological impact is our responsibility



HIGH ENVIRONMENTAL VALUE – LEVEL 3

High level of biodiversity
Low reliance on fertilizers and other
plant-protection products,
ensuring an autonomous form of
agriculture that preserves the
integrity of the soils.



ISO 14001



Environmental management Based on the principle of continuous improvement in environmental performance.

THE VINE THROUGH THE FOUR SEASONS

At Château Trianon, each season is a chapter in the story of our vines.

Autumn – After the harvest: the soil rests and replenishes itself. We replant, apply our natural fertilizers, and hill up the vines to protect them through winter. Each future berry is thus prepared to draw fully from the richness of the soil.

Winter – Pruning and preparation: from January onward, the vines are shaped. Pruning, pulling out the canes, and bending the shoots sculpt the plant in readiness for spring, guiding each future berry toward optimal ripeness.

Spring – Growth and light: in April and May, shoot training leads the vines toward the sun, encouraging aeration and plant health. Each future berry receives the energy it needs to develop harmoniously.

Summer – Balance and maturation: from mid-June, leaf thinning and green harvesting regulate plant vigor, focusing the vines' energy on the grapes. Each berry continues its maturation with care and balance.

Late summer / early autumn – The manual harvest: each berry is picked at perfect ripeness, ready to reveal the full richness and soul of the Trianon terroir.















At Trianon, every role matters: from the vineyard to the cellar, each gesture—from the tractor to the expert hand—shapes a wine of balance and character.

THE HARVEST AT TRIANON

100% manual, in small crates





Each cluster is picked by hand, grape by grape, when every berry reaches perfect ripeness, so it can reveal the full richness and soul of the Trianon terroir.



SELECTION

Gravity-fed reception with selection on a double vibrating table and double sorting table

VINIFICATION

Parcel-based vinifications in truncated concrete vats, temperature-controlled stainless-steel vats, and inverted truncated stainless-steel vats.

Gentle extraction, carried out with full respect for the temperature stages.



TASTING

Each harvest is closely monitored: by tasting the juices directly in the vats, the team fine-tunes the blends and follows the unique potential of each grape.



THE TRIANON HARVEST NIGHT CELEBRATION





CELEBRATING THE START OF THE HARVEST SEASON AT TRIANON

The Trianon Harvest Night Celebration becomes a musical gathering open to all—family, friends, enthusiasts and members of the wine world—coming together to celebrate the start of the harvest season in a warm, luminous and joyful atmosphere.







HE GRAPE VARIETIES AND THEIR ROLE IN OUR BLENDS

- Merlot (78%): brings roundness, richness, colour and power.
- Cabernet Franc (14%): offers elegance, finesse and aromatic complexity.
- Cabernet Sauvignon (5%): adds structure, tannins and balance.
- Carménère (2%): a true teinturier, deepening colour and enriching the nose with spicy, complex notes; used only in the finest vintages, such as 2025, it contributes to the singular identity of our blends.



The Carménère is an ancient, indigenous Bordeaux variety, prized for its intense colour and its ability to act as a natural teinturier. It also brings seductive aromatic complexity, with spicy notes sometimes reminiscent of Syrah.

Its production is irregular and its ripening late; on the palate, it remains rather discreet, lacking structure and density, which is why it is reserved for good or very good vintages, such as 2025.

"Carménère contributes to the distinctiveness of our blends," notes Dominique Hébrard.

It is one of Trianon's historical grape varieties. Its vines are, on average, 70 years old.











A PASSIONATE AND DEDICATED TEAM

The success of Trianon rests on a loyal and versatile team. Each member—whether in the vineyard, in the cellar, in the office, or in commercial development—pushes their own standards ever higher to help the estate progress. Stability, rigor, and communication within the team are at the heart of our success.



A wine of excellence is the sum of these individual talents. — Dominique Hébrard













The wines of Château Trianon

CHÂTEAU TRIANON – THE BALANCE BETWEEN INTENSITY AND ELEGANCE



The wines of Château Trianon reflect the full richness of the Saint-Emilion terroir and Dominique Hébrard's vision: crafting wines of emotion—deep, precise, and sincere.

Each vintage is a dialogue between the land and the winemaker, between power and elegance.

Merlot brings roundness and velvety texture, Cabernet Franc offers finesse and aromatic complexity, while Cabernet Sauvignon and Carménère shape the structure and singularity of the wine.

Over the years, Trianon has established itself as a discreet yet sought-after reference, recognized for the consistency and precision of its style.

The wines display a dense colour, aromas of dark fruit and spice, and a full, harmonious palate supported by silky tannins and a long, fresh, noble finish.

Aged in barrels in the purest Bordeaux tradition, each wine gains depth and, with time, reveals the perfect balance between technical rigor and human sensitivity.

Château Trianon is the choice of a wine of character—rooted in its history yet looking to the future, where every sip carries its craft and emotion.



FOOD & WINE PAIRINGS — ELEGANCE AT THE TABLE

Château Trianon naturally pairs with the great classics of French gastronomy, yet its suppleness and depth also allow it to elevate cuisines from further afield. In its youth, it accompanies beautifully grilled red meats, a rosé duck breast, or a dry-aged rib of beef.

With a few years of cellaring, it reveals its full complexity alongside slow-cooked dishes: a Tournedos Rossini, confit lamb, porcini risotto, or tender game.

Its velvety texture and spicy notes also make it an unexpected partner for Mediterranean flavours, tajines, or refined Asian cuisines— Peking duck, ginger-sautéed beef, wok-cooked vegetables with gentle spices, or even a lightly spiced red curry.

Even with firm cheeses such as well-aged Comté, it preserves its signature balance of intensity, freshness, and length.

Served slightly cool (around 17°C), it becomes the ideal expression of the French art of living: one of sharing, pleasure, and harmony.



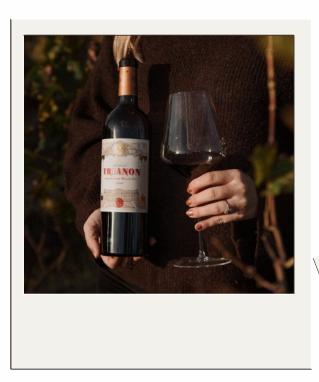
VINTAGE 2019 – A RADIANT AND BALANCED YEAR

The 2019 Château Trianon captures the subtle balance between ripe fruit and refined structure: a deep, opaque colour, and a nose of ripe black fruits (blackberry, cassis) lifted by floral notes and hints of orange zest.

On the palate, the attack is smooth, almost caressing, then builds with fine, well-wrapped tannins, an elegant freshness, and a long, intense finish.

Awarded 93 points by Falstaff and 95 by Forbes, this wine stands as a benchmark Grand Cru within the appellation.

This vintage showcases the full potential of the estate: respect for the terroir, precision in every gesture, and a vision of wine meant for both pleasure and ageing. While already ready to share, it will continue to evolve gracefully over the years.





PAVILLON DE TRIANON — AN ACCESSIBLE RANGE, FAITHFUL TO THE TRIANON SPIRIT

To give the Trianon brand greater visibility and open the door to new markets, the estate launched Pavillon de Trianon.

Drawing on long-standing relationships, Dominique Hébrard selected a 700-hectare vineyard offering fine terroirs, over fifteen years of history, a modern production facility, and full certification. On this site, he was able to choose his vats, co-lead the blends with his team — Alizée, his oenologist, and Timothée, his son — along with his friend Éric Gonfrier.

Barrel ageing is closely monitored, and the vintages are intentionally staggered (ending with 2020 and moving directly to 2022 — 2021 being excluded as it did not meet the required standard).

The aim of the range is clear:

"With Pavillon de Trianon, we wanted to create a wine that reflects the quality of Bordeaux's terroir — a wine of pleasure, environmentally respectful, generous, approachable, and ready to enjoy at any moment."

"The true quality of a wine lies in the care and precision applied from the earth to the glass."



The Pavillon de Trianon range

PAVILLON DE TRIANON WHITE 2023 — A.O.C. BORDEAUX

Blend: 85% Sauvignon Blanc, 15% Sémillon

Vineyard: Best terroirs of Vignobles Gonfrier,

Entre-deux-Mers - clay-limestone soils

Vinification: 75% temperature-controlled

stainless-steel vats, 25% oak barrels

Alcohol: 13%

Bottled: At the estate, Château Trianon, Lestiac Tasting profile: Fresh, generously fruity, with a

supple structure.

Perfect for aperitifs, fish, seafood, or simply to share among friends.





PAVILLON DE TRIANON RED 2020-2022 — A.O.C. BORDEAUX SUPÉRIEUR

Blend: 80% Merlot, 20% Cabernet

Sauvignon

Vineyard: Best parcels from Vignobles Gonfrier, Entre-deux-Mers – clay-limestone soils

Ageing: 100% oak barrels for 9 months

Vinification: Temperature-controlled

stainless-steel vats

Tasting profile: A balanced Bordeaux Supérieur with fine tannins and ripe fruit. Ideal with grilled meats, slow-cooked dishes, or any convivial meal—while remaining accessible and easy to enjoy.

PAVILLON DE TRIANON ROSÉ 2024 — CÔTES DE PROVENCE

Blend: 60% Grenache, 20% Cinsault, 10%

Tibouren, 10% Syrah

Vineyard: Iconic terroirs of the Gulf of Saint-

Tropez – schist, limestone, and quartz soils

Vinification: 100% stainless-steel vats

Ageing: None (a fresh, straightforward wine)

Tasting profile: Sourced from Provence to ensure

consistency and quality.

Fresh, fruit-forward notes, with balance and elegance for summer moments or Mediterranean and Asian pairings.

Perfect as an aperitif or with light, gently spiced dishes.



Madame de Montespan & Le Petit Trianon — Boldness and elegance

Château Trianon is not limited to its grand vin: it also crafts cuvées that convey the history and the soul of the estate.

Two wines stand out in particular: Madame de Montespan and Le Petit Trianon.

MADAME DE MONTESPAN — MYSTERY AND RADIANCE

Madame de Montespan, a Blanc de Noirs made from 100% Cabernet Franc, was born from the collaboration between Alizée, the estate's oenologist, and Timothée, Dominique Hébrard's son. Cabernet Franc—a grape dear to Dominique and a hallmark of Cheval Blanc, his family estate—is elevated here by the new generation, who carry forward the family's savoir-faire while bringing a contemporary touch.

This bold, atypical cuvée reflects the personality of its illustrious muse: Madame de Montespan, favourite of Louis XIV. A woman of power and charm, at the centre of Versailles' dazzling celebrations, yet also entangled in the infamous Affair of the Poisons.

Shadows and light, mystery and brilliance—the wine embraces these contrasts, offering on the nose surprising aromas of pear and white flowers, finishing with an exotic hint of mango, while the palate, fresh and harmonious, subtly blends fruit, texture, and the richness of its ageing.





LE PETIT TRIANON — GRACE AND REFINEMENT

In contrast, Le Petit Trianon, the estate's second wine, pays tribute to Marie-Antoinette, who loved to retreat to the Petit Trianon at Versailles to escape the bustle of the court.

Like the Versailles pavilion, this wine seduces with its elegance, delicacy, and balance, offering a moment of refined and accessible pleasure. Its silky texture and harmonious aromas reflect the softness and subtlety of the gardens and intimate salons of that iconic place, while remaining faithful to the spirit of Château Trianon: excellence, tradition, and the sharing of true know-how.

These two cuvées perfectly embody the richness and diversity of the estate—between audacity and refinement, history and modernity—offering, with every tasting, a journey through time and emotion.







The art of telling the Trianon story: for the sales teams

KEY MESSAGES TO CONVEY

- History & authenticity: a family estate, heir to a long winemaking tradition and deeply rooted in Saint-Emilion.
- Refinement & elegance: balance, subtlety, and depth in every wine.
- Trianon signature: "The French art of living, pure and simple."

SALES ARGUMENTS

- Exceptional terroir a Saint-Emilion Grand Cru listed as a UNESCO World Heritage Site.
- Wines recognised and highly rated by leading critics.
- Adaptable for a wide range of food pairings and ideal for highlighting the estate's story.
- Accessible, generous wines made to be enjoyed and shared.
- A chance to discover a unique winemaking heritage, blending tradition and emotion.
- A varied range for every occasion: the grand vin, the second wine, or original and daring creations.

Now that you know what everything means, let's move ahead with how you can set up your own accounting system from scratch. The first thing that you need to do is create accounts for all

MEMO SHEETS — 6 WINES

- Château Trianon: AOC Saint-Emilion Grand Cru - red
- Le Petit Trianon: second winered
- Madame de Montespan: Blanc de noir
- Pavillon de Trianon rouge
 AOC Bordeaux supérieur red
- Pavillon de Trianon blanc:
 AOC Bordeaux white
- Pavillon de Trianon rosé:
 AOC Côtes de Provence rosé



KEY FACTSHEET: ESSENTIAL POINTS FOR EACH WINE

Wine	Grape varieties	Aromatic profile	Sales highlights	Food pairings
Château Trianon AOC Saint- Emilion GC	Merlot, Cabernet Franc, Cabernet Sauvignon, Carmenère	Depth, balance, and refined structure	Strong identity of Saint-Emilion terroir - Ageing potential and recognised by major critics	Red meats, slow- cooked dishes, refined Asian cuisine
Madame de Montespan - Blanc de Noirs	100% Cabernet Franc	Aromas of pear, white flowers, and exotic fruit	Blanc de Noirs Bold, atypical, and distinctive	Aperitifs, fish, shellfish
Le Petit Trianon 2nd wine AOC St- Emilion	Merlot, Cabernet Franc, Cabernet Sauvignon,	Delicate, silky, balanced	Accessible and elegant - Inspired by the spirit of Marie-Antoinette	White meats, fish, sharing moments
Pavillon de Trianon Rouge AOC Bordeaux Supérieur	Merlot, Cabernet Sauvignon	Fine tannins and ripe fruit. Generous, fruity, and pleasantly rounded.	A wine for convivial moments	Ideal with grilled meats and hearty dishes
Pavillon de Trianon Blanc AOC Bordeaux	Sauvignon Blanc, Sémillon	Notes of citrus, white fruit, and floral touches	Fresh, balanced, and versatile	Perfect for aperitifs, seafood, and light dishes
Pavillon de Trianon Rosé AOC Côtes de Provence	Grenache, Cinsault, Tibouren, Syrah	Fresh, fruity, mineral	Crafted from emblematic terroirs of Saint- Tropez	Ideal for summer moments and Mediterranean pairings, Asian cuisine, aperitifs

Conclusion – The perfect balance of legacy, humanity, and pleasure

CHATEAU

TRIANON

SAINT-EMILION GRAND CRU

CONCLUSION - THE PERFECT BALANCE OF LEGACY, **HUMANITY, AND PLEASURE**



Château Trianon is the soul of Saint-Emilion captured in every bottle. Shaped by history, terroir, and expertise, each wine tells the story of a family and the passion of a dedicated team.

To offer or share a Trianon is to offer a moment of discovery, pleasure, and emotion— a moment where refinement meets conviviality, and where legacy becomes an experience to be fully lived.



