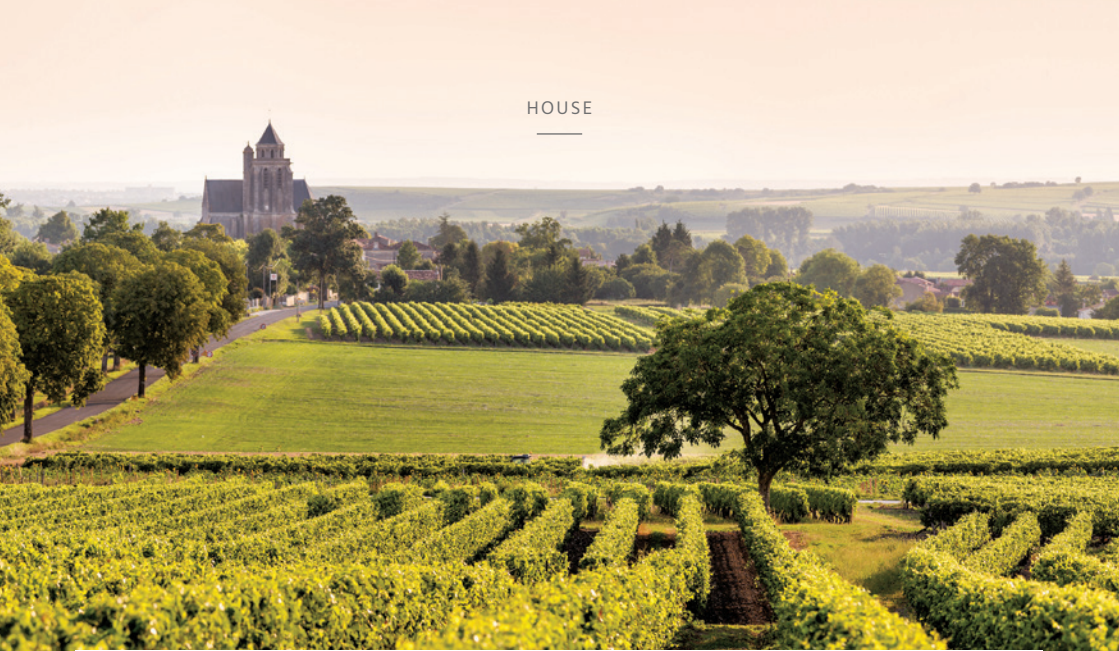


STRAL
GNAC



MAXIME TRIJOL
COGNAC



FOSTERING INTUITION FOR 6 GENERATIONS

The first Maxime Trijol still was installed in Saint-Martial-sur-Né in the Cognac heartland in 1859.

Today, the house boasts twenty-two 2,500-litre stills. Maxime Trijol is different in that the brand cultivates its own vines, as well as distilling and ageing Cognac.

In this way, Maxime Trijol oversees all the steps in the cognac production process: growing the grapes, distillation, ageing and bottling.

This philosophy of a continuous quest for excellence has been handed down from generation to generation.



EXPERTISE

EXPERTISE AND THE ART OF INSTILLING IT IN NEW GENERATIONS

In 1954, Maxime Trijol became a wine and brandy broker. He was officially recognized as a professional distiller in 1962.

In 1972, Jean-Jacques Trijol took over from his father, and with the same passion and meticulousness as his ancestors has preserved the family secret in making outstanding Cognac.

In 2013, his two daughters, Anne-Sophie and Pauline joined him in running the property and its 22 stills.

This family story is above all about finding the right balance between tradition and modern techniques over the generations. It has ensured the sustained independence of one of the largest family-owned Cognac distilleries.



THE ART AND THE IDENTITY OF A COGNAC HOUSE



THE LIONS

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While the lions symbolise strength, majesty, supremacy and courage, the fact that they are looking back is evocative of legacy and tradition. It is this very tradition that the Maxime Trijol Cognac House cultivates from generation to generation with strength, majesty, supremacy and courage!



THE SWORDS

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The swords remind us of the continuous fight we have to keep up to ward off nature's curveballs. The vines, the harvest, pressing, fermentation, ageing in oak barrels and blending: making Maxime Trijol Cognac is a never-ending battle.



THE CROWN

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The crown evokes sovereignty. It is a symbol of power and protection; in this case, the protection of the vineyards and the power of the expertise required to make Maxime Trijol Cognac.

THE INFINITE QUALITY OF MAXIME TRIJOL COGNACS



The number 22 symbolises a being in all its diversity and its history, i.e. in space and time. This symbol is expressed by Maxime Trijol in the way expertise has been handed down from generation to generation.

Some people believe this number stands for the length of time from the beginning to the end of the creation of the world. It is the conclusion of the work of the Creator, the figure of the universe. Just like when Maxime Trijol Cognacs are made, it begins with work in the vines and ends with a Cognac, whose perfection is universally recognised.

22 is also twice 11, which is a reminder of balance in natural processes. The arts of distillation, ageing and blending are all a quest for balance, when crafting Maxime Trijol Cognacs from nature's fruits.

At Maxime Trijol, 22 stands for the beginning and end of distillation in its 22 stills, constantly striving to achieve infinite quality.

50 COUNTRIES

THE QUALITY THAT EVERYONE DESERVES

From the Cognac region in France to the end of the world,
you can find our best cognacs.

Albania
Andorra
Australia
Austria
Belgium
Burkina Faso
Cameroon
Canada
China
Croatia
Cyprus
Czech Republic
Denmark
Estonia
Finland
France
Gabon

Germany
Gibraltar
Greece
Hungary
Israel
Italy
Ivory Coast
Japan
Kazakhstan
Laos
Latvia
Lithuania
Malta
Netherlands
New Caledonia
Nigeria


Norway
Philippines
Poland
Portugal
Republic of Benin
Romania
Russia
Slovakia
South Africa
Spain
Switzerland
Tahiti
Togo
UK
Ukraine
United States

THE ART OF DISTINCTION

Maxime Trijol Cognacs participate in the most prestigious tasting competitions of the world's finest spirits. Thanks to their quality, these Cognacs are consistently found to be among the very best.

2018 / 2017 / 2016
4 MEDALS / 29 MEDALS / 34 MEDALS





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