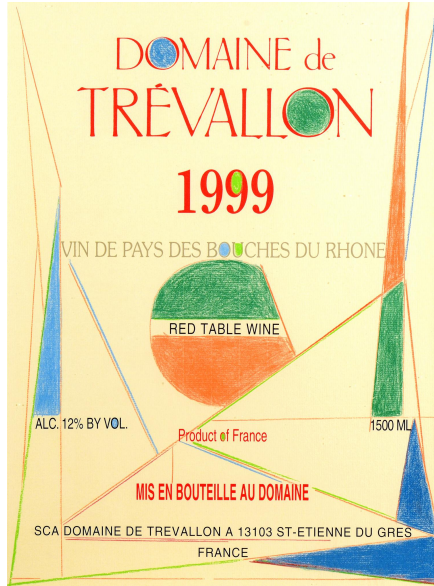


DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trévallon Blanc 1999

Vin de Pays des Bouches du Rhône, White 1999

Traditional vinification in Burgundy barrels, 50% new.

SITUATION
North Alpilles.

TERROIR
Limestone and clay soil, very stony: Hauterivian et Barremian, second stage of the lower Cretaceous, less than 130 million years.

VINIFICATION
Each grape variety is aged in barrel separately for 12 months without any racking and just 2-3 stirring of the lees. Clarification and fining are with clay. Light filtration when bottled.

VARIETALS
Marsanne 37%, Roussanne 37%, Chardonnay 14%, Clairette 12%

SERVING
Decant before, serving at 13°C.

TASTING NOTES
2014: very good now!

FOOD PAIRING
Grilled fish with olive oil.

