

# FAMILLE DÜRRBACH



# Domaine de Trevallon Vin de pays Rouge 1998

Vin de Pays Bouches-du-Rhone, France

## PRESENTATION

Trévallon is known for its long aging process, more than 2 years for its reds. Racking is kept to a strict minimum, the lees found at the bottom of the barrels continue to nourish the wine during the ageing process

## LOCATION

North Alpilles

## **TERROIR**

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

## IN THE VINEYARD

Beginning of the harvest: 22 September. End of the harvest: 31 September

#### WINEMAKING

No de-stemming, yeasting or sulphur. Ageing 24 months in foudres and barrels. Fining with fresh egg white. No filtration before bottling.

## **VARIETALS**

Cabernet sauvignon 50%, Syrah 50%

## **SERVING**

Decant before tasting and serve at 16°C Aging potential of 20 years

## **TASTING**

Notes of smoke and truffles. The bouquet is very elegant. In the mouth it is still fresh and 'sappy', aromatic, spicy, with licorice and fresh tannins with a long and savoury finish.

## **FOOD PAIRINGS**

Fried cepes with truffles, game or lamb

