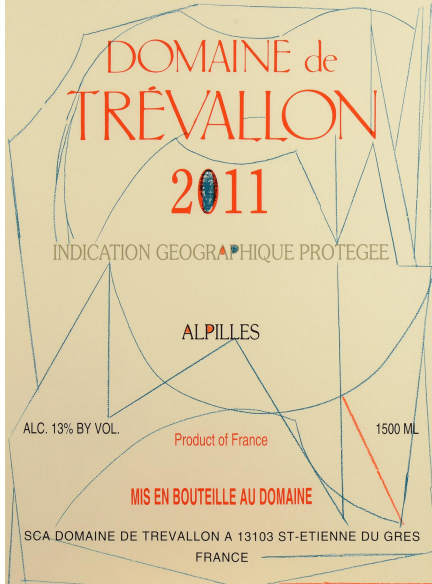


DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trevallon Blanc 2011

IGP des Alpilles, White 2011

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
Clairette 8%, Grenache blanc 8%, Marsanne 50%, Roussanne 24%, Chardonnay 10%

SERVING
Decant half an hour before serving at 13°C.

TASTING NOTES
A lovely fresh, oily and unctuous wine.

FOOD PAIRING
Foie gras.

REVIEWS AND AWARDS

16.5/20

"Rich, oily, quite thick and dense with notes of marzipan. Weighty and long, it reminds me of a top White Hermitage."

<http://www.farrvintners.com/blog,15/07/2013>

