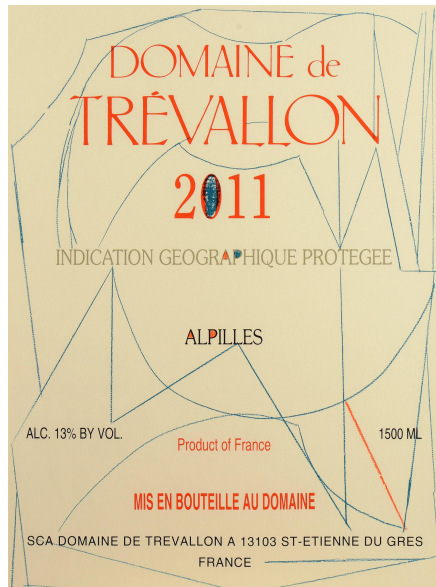


DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trevallon Blanc 2011

IGP des Alpilles,

Traditional vinification in Burgundy barrels, 50% new.

LOCATION

North Alpilles

TERROIR

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

WINEMAKING

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

SERVING

Decant half an hour before serving at 13°C.

TASTING

A lovely fresh, oily and unctuous wine.

FOOD PAIRINGS

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>

