

FAMILLE DÜRRBACH

# Domaine de Trevallon Blanc 1993

Vin de Pays des Bouches du Rhône,

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.

## VARIETAL

Marsanne 100%

## SERVING

Decant it before tasting and serve at 13°C .

## TASTING

2013 : Drinking very well at the moment.

#### FOOD PAIRINGS

Old Jura comté with a touch of Trévallon olive oil.



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