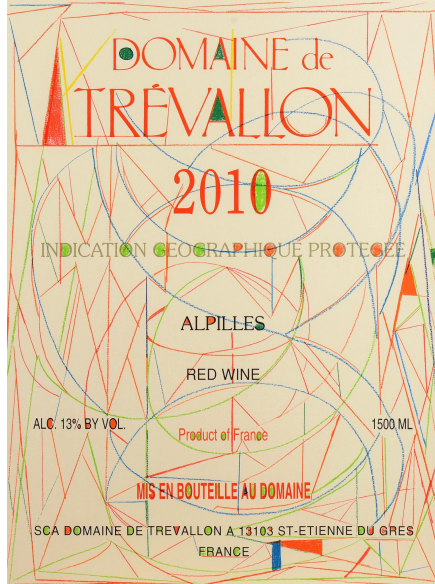


DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trévallon rouge 2010

IGP Alpilles, France

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

PRESENTATION

Very small harvest : less than 20 hectolitres / hectares

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: 27 September

End of the harvest: 7 October

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

Don't drink before 2020

Decant 1 hour before tasting and serve at 16°C

TASTING

Rounded, built on a frame of fine and tightly packed tannins, silky and very drinkable
Ageing potential of at least 20 years !

FOOD PAIRINGS

Some fine game, grilled rib of beef or roast leg of lamb !

