

DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trévallon rouge 1997

Vin de Pays des Bouches du Rhône,

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 for the Syrah Continuation of the harvest : 6 October for the Cabernet

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

November 2007: November tasting in South Africa by Remington Norman. Clear colour, aromas of dark chocolate and fennel. Elegant

FOOD PAIRINGS

Grilled rib of beef

