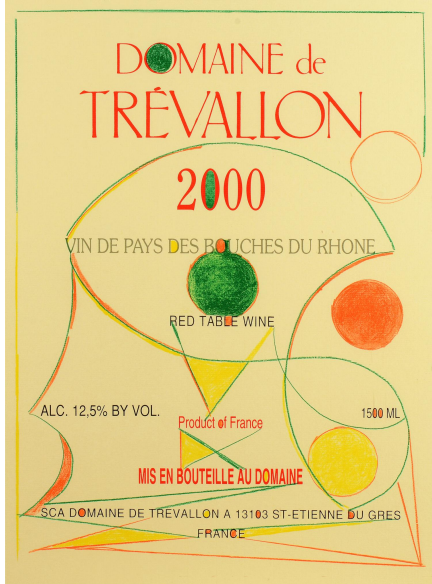


DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trévallon Blanc 2000

Vin de Pays des Bouches du Rhône, White 2000

Traditional vinification in Burgundy barrels, 50% new.

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

Marsanne 37%, Roussanne 37%, Clairette 14%, Chardonnay 12%

SERVING

Decant before serving at 13°C.

TASTING NOTES

Very open at the moment (2014). Will still evolve for a few years.

FOOD PAIRING

Grilled fish with olive oil.

