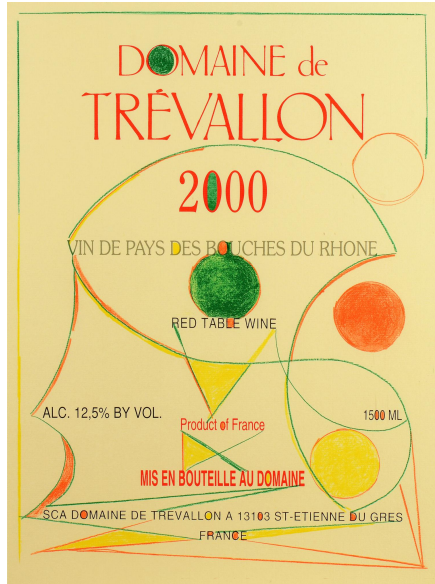


# DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



## Domaine de Trevallon Blanc 2000

Vin de Pays des Bouches du Rhône,

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.

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

### SERVING

Decant before serving at 13°C.

### TASTING

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

### FOOD PAIRINGS

Grilled fish with olive oil.

