

DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH

Domaine de Trévallon rouge 1994

Vin de Pays des Bouches du Rhône,

Violent storms on 13, 14 and 17 September

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: 12 September. End of the harvest: 24 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

Decant before tasting and serve at 16°C

Aging potential of 20 years

TASTING

November 2007: November tasting in South Africa by Remington Norman. After some aeration, a touch of fennel and chocolate appear, the palate is fresh with good length in the mouth. Elegant. You think you are drinking an old burgundy. Difficult to know how it will develop

