

DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH

Domaine de Trevallon Blanc 2007

Vin de Pays des Bouches du Rhône,

Traditional vinification in Burgundy barrels, 50% new.

LOCATION

North Alpilles

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 40%, Roussanne 35%, Clairette 13%, Chardonnay 12%

SERVING

Currently not showing well: wait until 2019.

Decant half an hour before serving at 13°C.

TASTING

Floral nose, lovely acidity with lovely length on the palate. Some dried fruit notes.

FOOD PAIRINGS

Grilled sea bream with olive oil.

