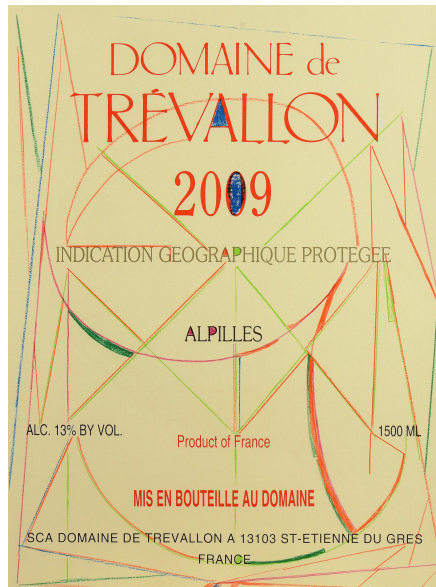


DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trévallon rouge 2009

IGP Alpilles, France

First vintage under the IGP Alpilles appellation. Premier millésime avec l'IGP Alpilles (Indication Géographique Protégée Alpilles)

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: 14 September. End of the harvest: 25 September

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 1 hour before tasting and serve at 16°C
Don't drink before 2019

TASTING

The 2009 has a deep red colour with aromas of black fruits such as blackberry and blueberry, and notes of scrubland
Ageing potential of 30 years

FOOD PAIRINGS

Some fine game, grilled rib of beef or roast leg of lamb !

REVIEWS AND AWARDS

"It was pure heaven, the aromas of dark fruits and earthy tones that followed onto the palate with a long rich finish. The combination of 50% Cabernet Sauvignon and 50% Syrah was perfectly balanced for a wine of such a young age"

<http://www.winerist.com/>, 19/11/2012

