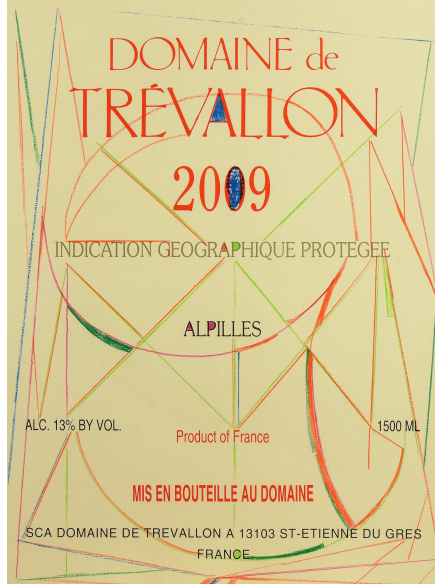


# DOMAINE de TRÉVALLON

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

