

DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trévallon , Indication Géographique protégée Alpilles, Rouge, 2017

Indication Géographique protégée Alpilles,

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: 4 September

End of the harvest: 4 September

VINIFICATION

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

I would serve it at 16°C and decant it to enhance its aromatic complexity.

TASTING

To the eye the color is ruby with purple tints.

The nose is powerful with notes of red fruits, pepper, copper and spices.

The mouth is full and smooth. The freshness is evident and gives lovely zest to this wine.

FOOD PAIRINGS

Duck with cranberries, leg of lamb from les Alpilles with herbs from Provence.

