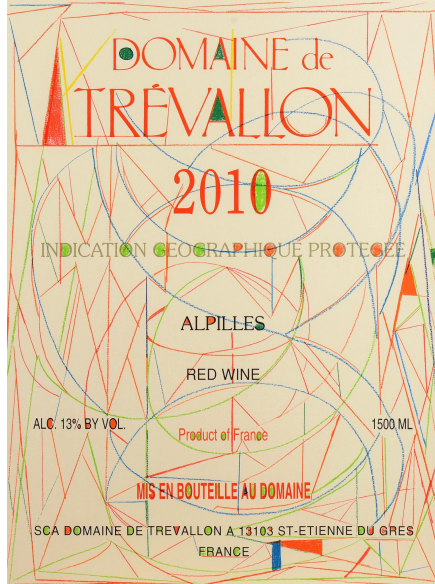


# DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



## Domaine de Trevallon Blanc 2010

IGP des Alpilles,

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 50%, Roussanne 24%, Chardonnay 10%, Grenache blanc 8%, Clairette 8%

### SERVING

Decant half an hour before serving at 13°C.

### TASTING

This is a white for keeping until 2017.

### FOOD PAIRINGS

Grilled fish with olive oil.

