

# DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH

## Domaine de Trevallon Blanc 2009

IGP des Alpilles,

Traditional vinification in Burgundy barrels, 50% new

### PRESENTATION

First vintage with Grenache blanc.

### 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 11%, Clairette 10%, Grenache blanc 5%

### SERVING

Decant half an hour before serving at 13°C.

### TASTING

August 2011, 16.5/20 in the Bettane and Dessauve guide. Creamy and smooth in the mouth, coating the palate with touches of almonds, the wine is well constructed, and will shine with a truffle risotto.

### FOOD PAIRINGS

Truffle risotto.

