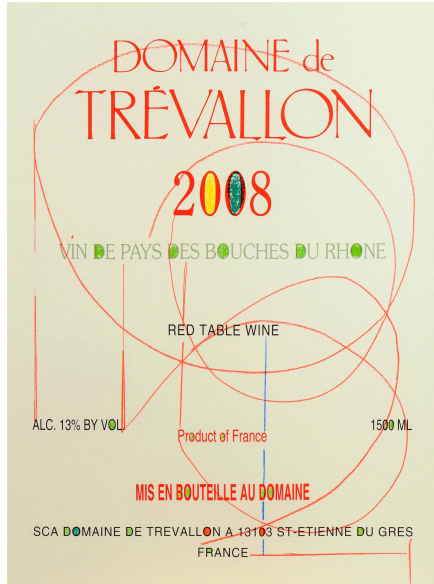


# DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



## Domaine de Trévallon Blanc 2008

Vin de Pays des Bouches du Rhône, White 2008

Traditional vinification in Burgundy barrels, 50% new

### SITUATION

North Alpilles

### TERROIR

Limestone and clay soil, very stony: Hauterivian et Barremian, second stage of the lower Cretaceous, less than 130 million years.

### VINIFICATION

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

Chardonnay 10%, Marsanne 85%, Roussanne 5%

### SERVING

Serving at 13°C.

### TASTING NOTES

Floral nose of elderflower, hawthorn, acacia and honey.  
Drinking now (2015).

### FOOD PAIRING

Aged comte or parmesan .

