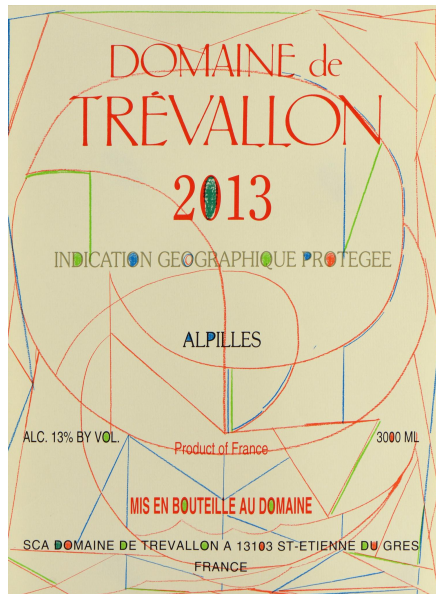


DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trevallon Blanc 2013

IGP des Alpilles,

Traditional vinification in Burgundy barrels, 50% new

PRESENTATION

One of the loveliest whites from the Domaine.

LOCATION

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

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

SERVING

Decant half an hour before serving at 13°C.

TASTING

Pale yellow. A few shimmers of green which are a sign of freshness. Gentle blend of almond, tilleul, verbenas and aniseed, typical of the white Trevallon.

