

DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trevallon Blanc 2012

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

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

SERVING

Decant half an hour before serving at 13°C.

TASTING

Marriage of power and freshness: Verbena and honey.

