

# DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH

## Domaine de Trevallon Blanc 2001

Vin de Pays des Bouches du Rhône,

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.

### 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

Marsanne 45%, Roussanne 30%, Clairette 13%, Chardonnay 12%

### SERVING

Decant before serving at 13°C.

### TASTING

Almonds, grapefruit, raisins, tobacco, intense and elegant with good acidity. Drinking now (2014) and over the next 4 or 5 years.

### FOOD PAIRINGS

Grilled fish with olive oil.

