

DOMAINE de  
TRÉVALLON  
FAMILLE DÜRRBACH

**Domaine de Trevallon Blanc 2001**  
Vin de Pays des Bouches du Rhône, White 2001

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**

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

**SERVING**

Decant before serving at 13°C.

**TASTING NOTES**

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

**FOOD PAIRING**

Grilled fish with olive oil.

