

## FAMILLE DÜRRBACH



# Domaine de Trevallon Blanc 1999

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.

#### 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**

Marsanne 37%, Roussanne 37%, Chardonnay 14%, Clairette 12%

## **SERVING**

Decant before, serving at 13°C.

## **TASTING**

2014: very good now!

## FOOD PAIRINGS

Grilled fish with olive oil.

