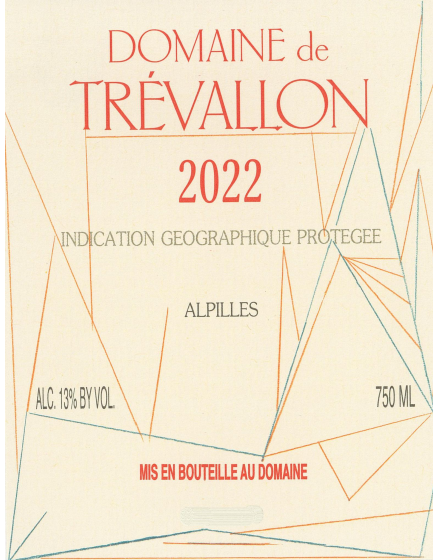


DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trévallon Blanc 2022

IGP Alpilles, France

THE VINTAGE

A very dry year with only 115 mm between January and the end of August.

LOCATION

North of the 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. No filtration.

VARIETALS

Marsanne 66%, Roussanne 10%, Grenache blanc 9%, Chardonnay 8%, Clairette 6%, Muscat blanc à petits grains 1%

SERVING

Decant half an hour before tasting, serve at 15°C.

TASTING

In 2022, muscat makes its entrance into the white blending game, acidity turns into a pleasant bitterness at the end of the mouth, easy, clear and sharp, straightening the warm depth of the mid-palate... The guide to the best wines of France 2024

