

DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trévallon Vin de pays Rouge 1998

Vin de Pays Bouches-du-Rhône, France

PRESENTATION

Trévallon is known for its long aging process, more than 2 years for its reds. Racking is kept to a strict minimum, the lees found at the bottom of the barrels continue to nourish the wine during the ageing process

LOCATION

North Alpilles

TERROIR

Limestone and clay soil, very stony: Hauterivian et Barremian, second stage of the lower Cretaceous, less than 130 million years

IN THE VINEYARD

Beginning of the harvest: 22 September. End of the harvest: 31 September

WINEMAKING

No de-stemming, yeasting or sulphur. Ageing 24 months in foudres and barrels. Fining with fresh egg white. No filtration before bottling.

VARIETALS

Cabernet sauvignon 50%, Syrah 50%

SERVING

Decant before tasting and serve at 16°C
Aging potential of 20 years

TASTING

Notes of smoke and truffles. The bouquet is very elegant. In the mouth it is still fresh and 'sappy', aromatic, spicy, with licorice and fresh tannins with a long and savoury finish

FOOD PAIRINGS

Fried cepes with truffles, game or lamb

