

# 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

