

# DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



## Domaine de Trévallon Blanc 2011

IGP des Alpilles,

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 50%, Roussanne 24%, Chardonnay 10%, Clairette 8%, Grenache blanc 8%

### SERVING

Decant half an hour before serving at 13°C.

### TASTING

A lovely fresh, oily and unctuous wine.

### FOOD PAIRINGS

Foie gras.

### REVIEWS AND AWARDS

16.5/20

"Rich, oily, quite thick and dense with notes of marzipan. Weighty and long, it reminds me of a top White Hermitage."

<http://www.farrvintners.com/blog,15/07/2013>

