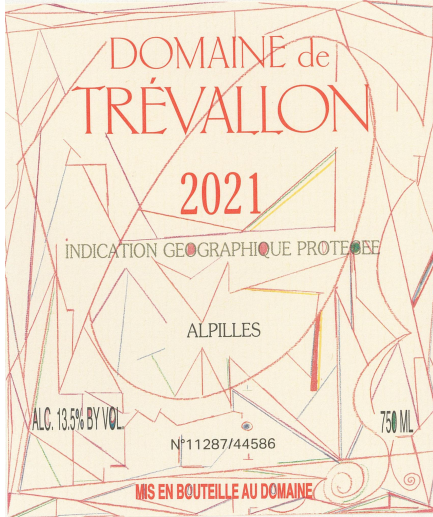


DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trévallon Blanc 2021

IGP Alpilles, France

THE VINTAGE

For several years, rainfall has been non-existent in the summer. However, in 2021 we had 20 mm in July and 25 mm in August, small but beneficial rains for the vine. One of the coolest summers in recent years: Average temperature of 24°C in July and August compared to 27°C in 2022.

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 58%, Roussanne 17%, Chardonnay 10%, Grenache blanc 8%, Clairette 7%

SERVING

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

TASTING

"The white wine offers a vigorous acidity with sharp citrus notes, complemented by floral tones leading to a more mineral finish. Classically well-balanced, lively, and refined, this vintage promises a bright future."

The Guide to the Best Wines of France 2024

