

DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH

Domaine de Trevallon Blanc 1993

Vin de Pays des Bouches du Rhône,

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.

VARIETAL

Marsanne 100%

SERVING

Decant it before tasting and serve at 13°C .

TASTING

2013 : Drinking very well at the moment.

FOOD PAIRINGS

Old Jura comté with a touch of Trévallon olive oil.

