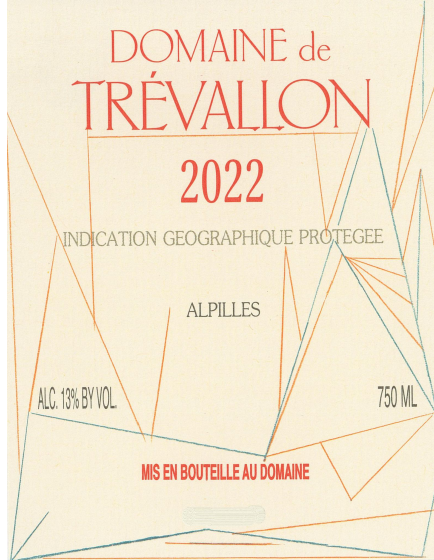


DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trévallon rouge 2022

IGP Alpilles, France

Trévallon is characterized by long aging. More than 2 years for reds. Racking is kept to a strict minimum, the lees at the bottom of the barrels continue to feed the wine throughout the aging process.

PRESENTATION

A year of extreme drought.

Only 115 mm of rain between January 1st and the end of August.

The thermometer rises above 30°C as early as the beginning of May, followed by a particularly hot and dry summer.

LOCATION

North of the Alpilles

TERROIR

Limestone and clayey soil, very rocky: Hauterivian and Barremian, secondary era, Lower Cretaceous, less than 130 million years old

HARVEST

The harvest started on August 29th with the Syrah.

We finished with the Cabernet Sauvignon on September 16th.

WINEMAKING

Winemaking without destemming, without adding yeast, and without sulfur.

Aging for 24 months in large wooden vats. Clarification with fresh egg white, no filtration before bottling.

VARIETALS

Cabernet sauvignon 50%, Syrah 50%

13 % VOL.

Contains sulphites. Contains egg or egg products.

SERVING

Serve this wine at 16°C. Decant 1 hour before.

TASTING

Despite the intensity of the summer of 2022, we have a vintage with beautiful freshness, nice balance, and low alcohol content, less than 13°.

