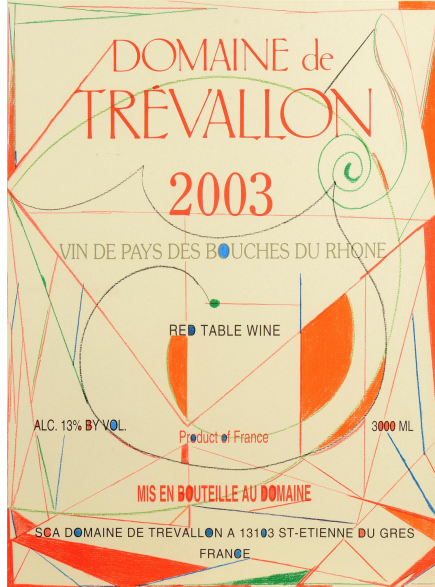


DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trévallon rouge 2003

Vin de Pays des Bouches du Rhône,

The earliest harvest since the Trévallon was created. Also the hottest and smallest since 1983

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

THE VINTAGE

The powerful tannins from this sunny year have taken more time to soften

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: 1st September. End of the harvest: 10 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

Starting to be ready now. Decant 1 hour before tasting and serve at 16°C
Ageing potential of 20 years

TASTING

On the nose, it is delicate and powerful at the same time, reminiscent of red fruits marinated in alcohol. On the palate, it is fresh and aromatic, with an after taste of milk chocolate

FOOD PAIRINGS

Leg of marinated and grilled wild boar. Chocolate, bitter

