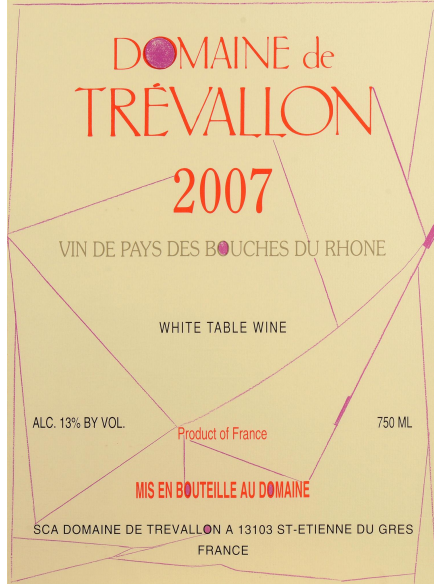


# DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



## Domaine de Trévallon rouge 2007

Vin de Pays des Bouches du Rhône,

One of the greatest vintages at Trévallon !

### 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

Nothing would have predicted a great vintage; no exceptional weather conditions, no early spring, no hot or dry summer. But right from the start of the harvest, we noticed that the grapes had a lot of flavour and were extraordinarily rich

### 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: 17 September. End of the harvest: 28 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

Do not open it before 2017 !  
Decant 1 hour before tasting and serve at 16°C  
Ageing potential up to 2026

### TASTING

After the first pressings, we were 2007 would be powerful, rich and silky and very smooth. It is both a fruity and spicy wine at the same time. This wine will be good as soon as it is bottled and then for another 30 years

### FOOD PAIRINGS

Game or rack of lamb or even red snapper on a bed of onions

