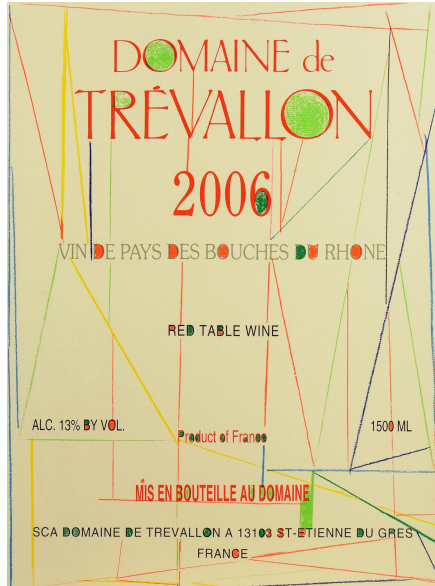


# DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



## Domaine de Trévallon rouge 2006

Vin de Pays des Bouches du Rhône

### THE WINE

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

Le 30th vintage for Trévallon

### 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: 24 September. End of the harvest: 5 October

### VINIFICATION

No de-stemming, yeasting or sulphur. Ageing 18 months in foudres and barrels. Fining with fresh egg white. No filtration before bottling.

### VARIETALS

Cabernet sauvignon 50%, Syrah 50%

### SERVING

Already very open. Decant 1 hour before tasting and serve at 16°C. Ageing potential up to 2026

### TASTING NOTES

This 2006 is a vintage which is incredibly accessible given its age with a silky texture red fruits in the mouth

### FOOD AND WINE PAIRINGS

A casserole of wild boar or beef

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