

DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trévallon rouge 2006

Vin de Pays des Bouches du Rhône,

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

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

WINEMAKING

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

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

FOOD PAIRINGS

A casserole of wild boar or beef

