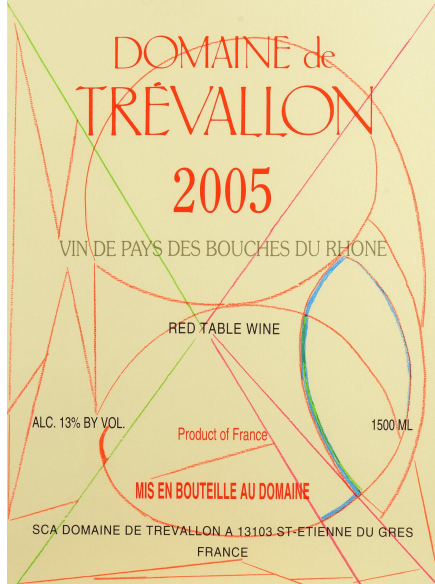


DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trévallon rouge 2005

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

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: 19 September. End of the harvest: 30 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

Already very good but wait another 2-3 years
Decant 1 hour before tasting and serve at 16°C
Ageing potential of 25 years

TASTING

This 2005 is very well balanced with a long and fresh finish. The nose offers up delicate aromas of blackcurrants and wild strawberries

FOOD PAIRINGS

Roast leg of lamb with thyme or some fine game

