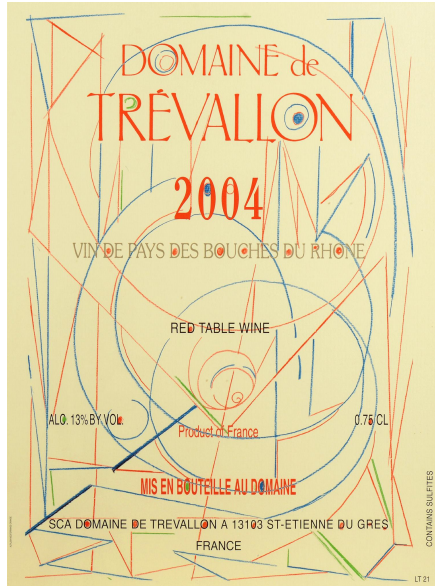


DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trévallon rouge 2004

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: 20 September. End of the harvest: 1 October

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 to drink
Decant 1 hour before tasting and serve at 16°C
Ageing potential of 25 years

TASTING

On the nose, you get red and black fruits with notes of fig. In the mouth it is focused with velvety tannins but is still young which augurs well for this wine to age well. The wine is juicy, mouth watering with saline and scrubland notes. The finish has great finesse and everything is in balance between fruit and salinity

FOOD PAIRINGS

Veal medallion with morels

