

DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH

Domaine de Trévallon rouge 1991 AOC Coteaux d'Aix-en-Provence Les Baux,

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: 23 September. End of the harvest: 8 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 60%, Syrah 40%

SERVING

Decant before tasting and serve at 16°C. Aging potential of 20 years

TASTING

April 2010 :1991 is about finesse with a light nose of animal and tabac blond. The colour is clear ruby with some lighter garnet glints. In the mouth it is silky with fine tannins and still very healthy

November 2007: November tasting in South Africa by Remington Norman Clear colour, spice on the nose, firm texture on the palate where the cabernet is dominant. Elegant with lovely acidity. A pretty wine. Drink now

