

FAMILLE DÜRRBACH

Domaine de Trévallon rouge 1983

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

WINEMAKING

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

VARIETALS

Cabernet sauvignon 60%, Syrah 40%

SERVING

Decant before tasting and serve at 16°C

TASTING

March 2013 Remains very good and still has ageing potential of 4/5 years.

April 2005 Certainly one of the most beautiful vintages that I have ever made. Very rich and extremely concentrated with notes of fig. Drink or keep

FOOD PAIRINGS

Leg of marinated wild boar, grilled on vine branches

