

FAMILLE DÜRRBACH



Domaine de Trévallon rouge 2010

IGP Alpilles, France

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

PRESENTATION

Very small harvest: less than 20 hectolitres / hectares

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: 27 September End of the harvest: 7 October

WINEMAKING

No de-stemming, yeasting or sulphur. Agening 24 months in foudres and barrels. Fining with fresh egg white. No filtration before bottling.

VARIETALS

Cabernet sauvignon 50%, Syrah 50%

SERVING

Don't drink before 2020 Decant 1 hour before tasting and serve at 16°C

TASTING

Rounded, built on a frame of fine and tightly packed tannins, silky and very drinkable Ageing potential of at least 20 years!

FOOD PAIRINGS

Some fine game, grilled rib of beef or roast leg of lamb!

