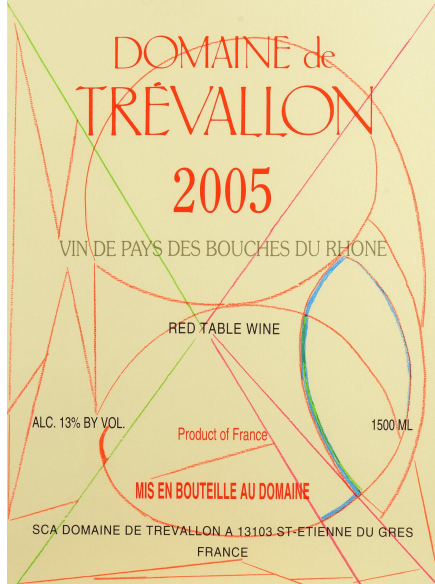


DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trévallon Blanc 2005

Vin de Pays des Bouches du Rhône,

Traditional vinification in Burgundy barrels, 50% new.

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

Each grape variety is aged in barrel separately for 12 months without any racking and just 2-3 stirring of the lees. Clarification and fining are with clay. Light filtration when bottled.

VARIETALS

Marsanne 45%, Roussanne 30%, Clairette 13%, Chardonnay 12%

SERVING

Decant half an hour before serving at 13°C.

TASTING

On the nose it is smokey, with notes of pain grillé and white flowers. On the palate, it is very fine, smooth and round with notes of pain grille and Mirabelle plums. It is gorgeous.

FOOD PAIRINGS

Scallops with saffron and olive oil.

