

# DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH

## Domaine de Trevallon Blanc 2004 Vin de Pays des Bouches du Rhône

Traditional vinification in Burgundy barrels, 50% new

### THE WINE

### LOCATION

North Alpilles .

### TERROIR

Limestone and clay soil, very stony: Hauterivian et Barremian, second stage of the lower Cretaceous, less than 130 million years.

### VINIFICATION

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 NOTES

Unctuous, concentrated, fresh with very good length.  
Wait until 2015/2016

### FOOD AND WINE PAIRINGS

Grilled fish with olive oil.

