

# DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH

## Domaine de Trevallon Blanc 2004

Vin de Pays des Bouches du Rhône,

Traditional vinification in Burgundy barrels, 50% new

### PRESENTATION

#### 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

Unctuous, concentrated, fresh with very good length.

Wait until 2015/2016

#### FOOD PAIRINGS

Grilled fish with olive oil.

