

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.

