

DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH

Domaine de Trevallon Blanc 2003

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.

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 before serving at 13°C.

TASTING NOTES

Oily wine, almost unctuous with low acidity. Drinking very well at the moment (2014).

FOOD AND WINE PAIRINGS

Fresh pasta with truffles.

