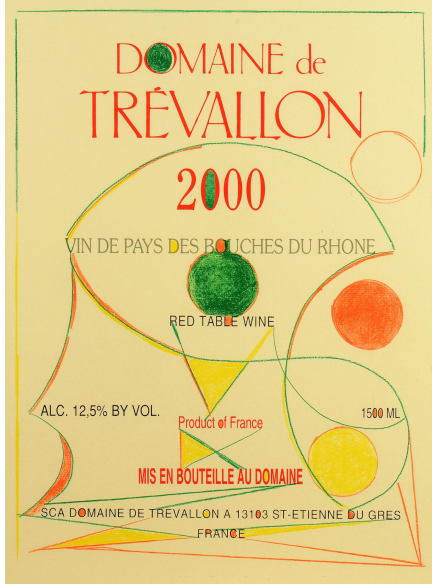


# DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



## Domaine de Trévallon Blanc 2000

Vin de Pays des Bouches du Rhône

Traditional vinification in Burgundy barrels, 50% new.

### 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 37%, Roussanne 37%, Clairette 14%, Chardonnay 12%

### SERVING

Decant before serving at 13°C.

### TASTING NOTES

Very open at the moment (2014). Will still evolve for a few years.

### FOOD AND WINE PAIRINGS

Grilled fish with olive oil.

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, SACHEZ APPRÉCIER ET CONSOMMER AVEC MODÉRATION.



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