

# DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH

## Domaine de Trévallon rouge 1995

Vin de Pays des Bouches du Rhône,

An ideal summer tainted by a disastrous month of September made for a vintage of very good quality

### PRESENTATION

Trévallon is known for its long aging process, more than 2 years for its reds. Racking is kept to a strict minimum, the lees found at the bottom of the barrels continue to nourish the wine during the ageing process

### LOCATION

North Alpilles

### TERROIR

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

### IN THE VINEYARD

Beginning of the harvest: 25 September. End of the harvest: 4 October

### WINEMAKING

No de-stemming, yeasting or sulphur. Ageing 24 months in foudres and barrels. Fining with fresh egg white. No filtration before bottling.

### VARIETALS

Cabernet sauvignon 50%, Syrah 50%

### TASTING

November 2007:

The colour is deep red, nearly without any traces of age. On the nose it is constantly changing, mixing notes of morello cherries and chocolate with tertiary notes of humous and dried roses. In the mouth, there is definite fruit with refreshing acidity. The finish is still powerful and the tannins, which are have developed very well, are already well integrated. A very lovely wine which can be drunk now or left to develop.

September 2009: Lovely flavours of blackcurrants, thyme, truffles and bay. Silky and tender in the mouth reminds you of "la truffe sous la cendre" (black Perigord truffle covered in layers of foie gras and poultry stuffing, encased in pastry, and then deep-fried.) Le grand guide des vins de France Bettane & Desseave 17.5/20

### FOOD PAIRINGS

Marinated and grilled wild boar, lamb...

