

# DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH

## Domaine de Trevallon Blanc 2007

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.

### 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 40%, Roussanne 35%, Clairette 13%, Chardonnay 12%

### SERVING

Currently not showing well: wait until 2019.

Decant half an hour before serving at 13°C.

### TASTING

Floral nose, lovely acidity with lovely length on the palate. Some dried fruit notes.

### FOOD PAIRINGS

Grilled sea bream with olive oil.

