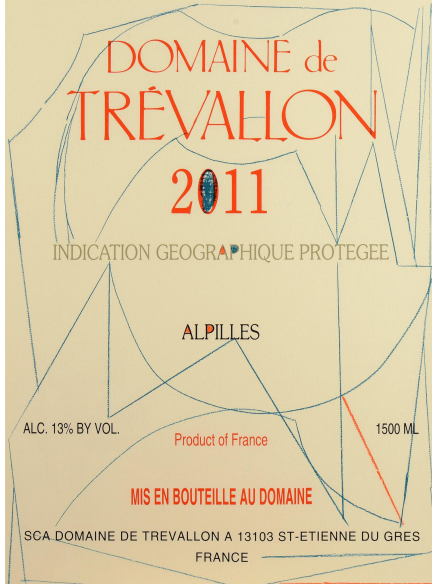


DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trévallon rouge 2011

Indication Géographique protégée Alpilles,

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: 12 September

End of the harvest: 23 September

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%

SERVING

Don't drink before 2021

Serve at 16°C

TASTING

Light with low alcohol of 12.50°, fruity and easy to drink with very fine tannins

Ageing potential of around 20 years

FOOD PAIRINGS

Rib of beef or roast beef joint

