

FAMILLE DÜRRBACH

Domaine de Trévallon rouge 1985

AOC Coteaux d'Aix-en-Provence Les Baux,

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

WINEMAKING

No de-stemming, yeasting or sulphur. Ageing 18 months in foudres. Fining with fresh egg white. No filtration before bottling.

VARIETALS

Cabernet sauvignon 60%, Syrah 40%

SERVING

Decant quarter of an hour before tasting and serve at 16°C Has the ageing potential of 30 years

TASTING

October 2015 Currently very good!

FOOD PAIRINGS

Wild boar from the Alpilles which have eaten far too many grapes in the vineyard. Wild boars can be consumed without limitation!

REVIEWS AND AWARDS

17.5/20

"This has a very mature colour. There is an opulent nose with leather and cassis notes. The palate is mature but still has sweetness of fruit and great complexity. This used to be an absolutely amazing wine (15 years ago) and it's still very good but declining now"

http://www.farrvintners.com/blog, 15/07/2013

