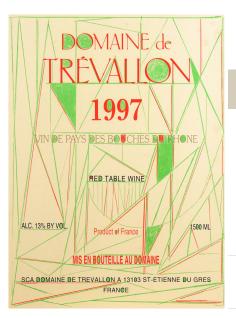


FAMILLE DÜRRBACH



Domaine de Trevallon Blanc 1997

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.

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 43%, Roussanne 43%, Clairette 14%

TASTING

Should have been drunk several years ago!





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