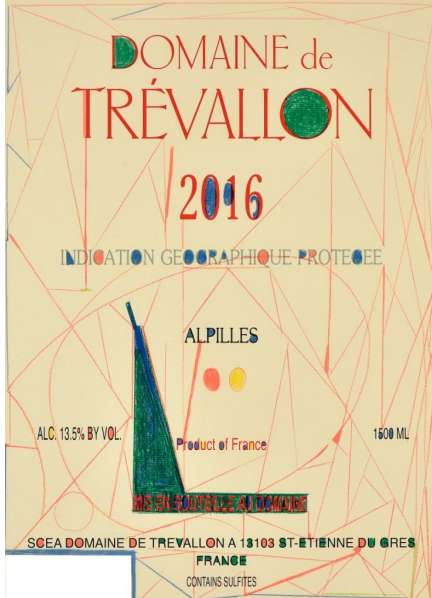


# DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



## Domaine de Trévallon rouge 2016

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

### PRESENTATION

Trevallon's 40th vintage

### THE VINTAGE

Unfortunately the wild boar came and they have never caused so much damage : 30% of the harvest. Liking the syrah more, they ate less of the cabernet sauvignon. Therefore, thanks to this natural deficit, the 2016's will be made up of 60% cabernet.

### 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: 14 September

End of the harvest: 24 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 60%, Syrah 40%

### SERVING

I would serve it at 16°C and decant it to enhance its aromatic complexity.

### TASTING

It's a wine which is very complex on the nose; star anise, licorice, wild blackberry, blackcurrant, cedar. The tannins are ripe and there is great freshness.

### FOOD PAIRINGS

Duck with cranberries, leg of lamb from les Alpilles with herbs from Provence.

