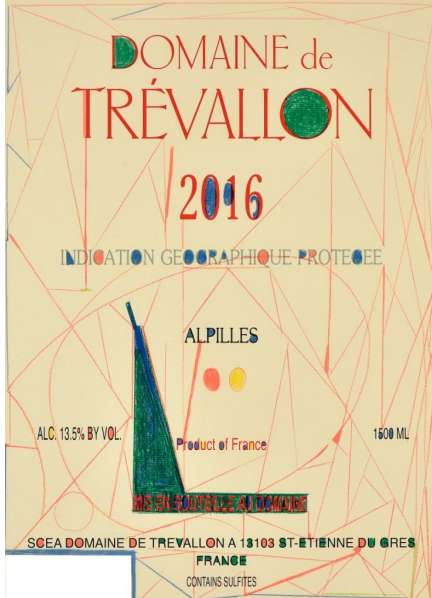


DOMAINE de TRÉVALLON

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.

