

DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trévallon Blanc 2014

IGP des Alpilles,

Traditional vinification in Burgundy barrels, 50% new

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

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

Marssanne 55%, Grenache blanc 15%, Roussanne 15%, Clairette 9%, Chardonnay 6%

SERVING

Do not open before 2022

Decant half an hour before serving at 13°C.

TASTING

A very fresh wine, pale yellow with golden tints. A nose of cut grass, white flowers, lemongrass and honey. On the palate, bitter almonds are present with a touch of aniseed and saffron. A long lasting wine

FOOD PAIRINGS

Grilled fish.

