

# 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.

