

FAMILLE DÜRRBACH



Domaine de Trévallon rouge 2013

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

Harvest the most late since 1996

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: 30 September

End of the harvest: 10 October

WINEMAKING

No de-stemming, yeasting or sulphur. Agening 24 months in foudres and barrels. Fining with fresh egg white. No filtration before bottling.

VARIETALS

Cabernet sauvignon 50%, Syrah 50%

SERVING

Already drinking very well Serve at 16°C

TASTING

"Without out any doubt, this is the greatest red wine from Provence in 2013. A brilliant wine of great length, driven by very elegant tanins which are particularly gentle in 2013"

La Revue des Vins de France June 2014 Ageing potential of at least 25 years

FOOD PAIRINGS

Grilled red meat

