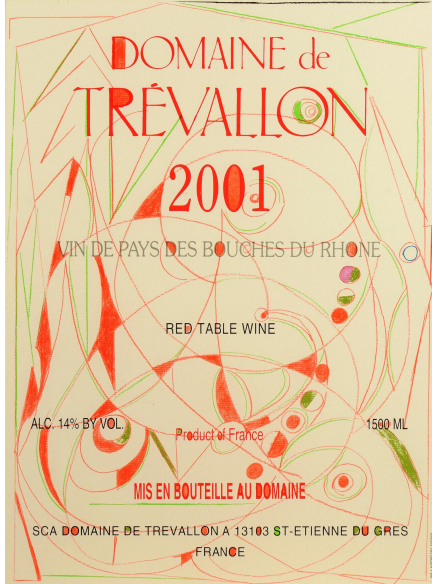


DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trévallon rouge 2001

Vin de Pays des Bouches du Rhône,

PRESENTATION

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

THE VINTAGE

Magnificent year. Three weeks of Mistral wind in August which concentrated the grapes

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: 17 September. End of the harvest: 28 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 50%, Syrah 50%

SERVING

Decant 1 hour before tasting and serve at 16°C
Ageing potential of 30 years

TASTING

You are taken aback by this powerfully structured wine, wrapped in aromatic tannins, with a finish reminiscent of truffles and the 'garrigue'

FOOD PAIRINGS

Goes well with truffles and morels

