

FAMILLE DÜRRBACH

Domaine de Trevallon Blanc 1994

Vin de Pays des Bouches du Rhône,

Traditional vinification in Burgundy barrels, 50% new.

PRESENTATION

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

Marsanne 43%, Roussanne 43%, Clairette 14%

TASTING

Drinking.

