

DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH

Domaine de Trevallon Blanc 1996

Vin de Pays des Bouches du Rhône,

Traditional vinification in Burgundy barrels, 50% new.

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%

SERVING

Decant before serving at 13°C.

TASTING

Magnificent vintage, still very good.

FOOD PAIRINGS

Brouillade aux truffes.

