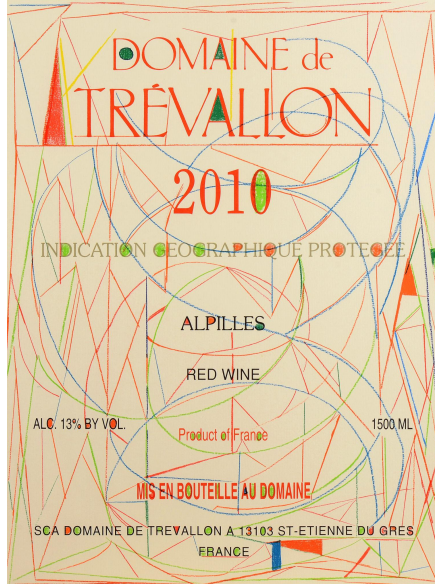


DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trévallon Blanc 2010

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

Marsanne 50%, Roussanne 24%, Chardonnay 10%, Grenache blanc 8%, Clairette 8%

SERVING

Decant half an hour before serving at 13°C.

TASTING

This is a white for keeping until 2017.

FOOD PAIRINGS

Grilled fish with olive oil.

