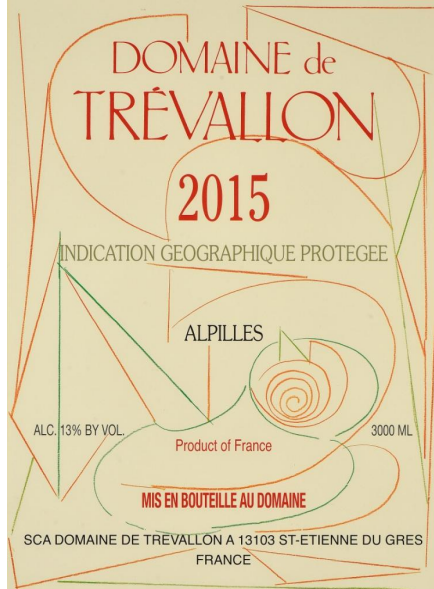


DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trevallon Blanc 2015

IGP des Alpilles,

Traditional vinification in Burgundy barrels, 20% 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%, Clairette 8%, Grenache blanc 8%

SERVING

Do not open before 2024

Decant half an hour before serving at 13°C.

TASTING

With its beautiful aromatic complexity, this vintage surprises us with its freshness. Its notes of citrus and exotic fruits suggest it will develop beautifully over the next 15 years.

FOOD PAIRINGS

Grilled fish.

