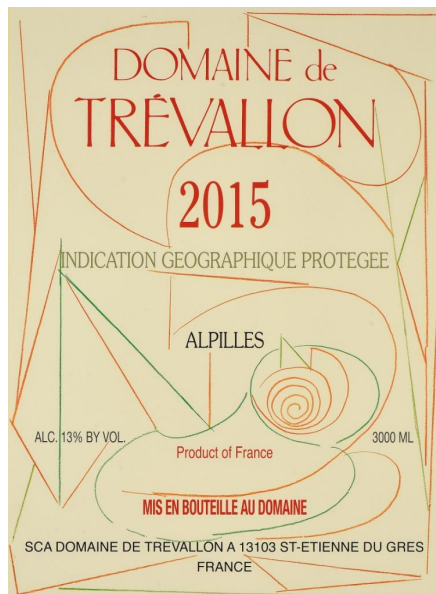


# DOMAINE de TRÉVALLON

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.

