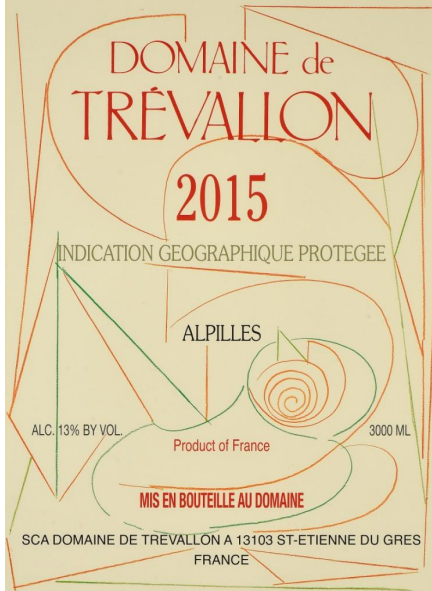


# DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



## Domaine de Trévallon rouge 2015

Indication Géographique protégée Alpilles

Trévallon is known for its long aging process, more than 2 years for its reds. Racking is kept to a strict minimum, the lees found at the bottom of the barrels continue to nourish the wine during the ageing process

### THE VINTAGE

The harvest started 10 days earlier than 2014

### LOCATION

North Alpilles

### TERROIR

Limestone and clay soil, very stony: Hauterivian et Barremian, second stage of the lower Cretaceous, less than 130 million years.

### IN THE VINEYARD

Beginning of the harvest: 14 September

End of the harvest: 24 september

### VINIFICATION

No de-stemming, yeasting or sulphur. Ageing 24 months in foudres and barrels. Fining with fresh egg white. No filtration before bottling

### VARIETALS

Cabernet sauvignon 50%, Syrah 50%

### SERVING

I would serve it at 16°C and decant it to enhance its aromatic complexity.

### TASTING NOTES

The wine has a ruby colour with a purple hue, it is crystal clear and bright. The legs are fine and regular. The colour confirms the youthful appearance of the wine. The first smell is intense and seductive, revealing notes of cherries and fresh raspberries, and then nuances of cocoa and toasted hazelnuts. After some aeration the nose intensifies and you pick up spicy notes such as Timut pepper and cinnamon.

The palate, it is intense and balanced, the aromas are the same as the nose, accompanied by a touch of cherry brandy.

The tannins are present but silky and delicate. The freshness brings a spark and energy to the wine.

The finish is balanced, smooth and dynamic.

### FOOD AND WINE PAIRINGS

I would accompany this wine with :

- roast partridge with cranberries, a reduction made with strawberry vinaigre and a puree of Jerusalem artichokes

-Trappe cheese with nut oil, crusty raisin bread and chutney made from medlars and mint.

- Warm chocolate tart, fig refreshed with a cinnamon sorbet and hazelnuts caramelized with half-salt caramel

Christine Lauffenburser

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