

DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH

Domaine de Trevallon Blanc 2006

Vin de Pays des Bouches du Rhône,

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

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VARIETALS

Marsanne 44%, Roussanne 30%, Clairette 14%, Chardonnay 12%

SERVING

Decant half an hour before serving at 13°C.

TASTING

June 2010: tasted just after a roussanne from the Chateau de Beaucastel. This white which is made from roussanne and marsanne in the style of great Rhone wines completed the pair. It really is worth laying down so the outline of everything you taste on the finish is intensified. 2011 to 2017 Bettane & Desseauve 2009.

FOOD PAIRINGS

Truffle risotto.

REVIEWS AND AWARDS

16/20

"Impressive density. This is thick, with big legs and a nutty nose. Marzipan and marmalade on the palate. Low acidity. Needs drinking."

<http://www.farrvintners.com/blog.php?blog=160,14/01/2014>

