

DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trevallon Blanc 2017

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. No filtration.

VARIETALS

Marsanne 60%, Roussanne 15%, Chardonnay 10%, Grenache blanc 8%, Clairette 7%

SERVING

Decant half an hour before serving at 15°C.

TASTING

This is a powerful and elegant wine which is quite rich.

On the nose, you smell abricot and peach.

On the palate, it is unctuous with a lovely bitter note and refreshing salinity.

It has a long chalky and mineral finish.

