

# DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



## Domaine de Trévallon rouge 2020

IGP Alpilles, France

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

### PRESENTATION

The 2020 vintage began with a rainy spring followed by a hot and dry summer. However, the nights were cool.

### LOCATION

North of the Alpilles

### TERROIR

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

### HARVEST

The Syrah harvest started on August 31th, about ten days earlier than 2019. We continued with the Cabernet Sauvignon until September 21th to achieve the best possible ripeness.

### WINEMAKING

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

Serve this wine at 16°C. Decant 1 hour before.

### TASTING

The coolness of the nights allowed to obtain a wine with great liveliness and a beautiful finesse of tannins: Mixture of crushed strawberries and black olives with a finish and Eucalyptus.

This vintage, smooth and supple, will be accessible when young, and can also be kept for many years.

### VISUAL APPEARANCE

At first glance, the robe is dazzling, luminous, carmine red with beautiful depth of violet reflections.

### AT NOSE

The nose, powerful and complex with notes of scrubland and black olives.

### FOOD PAIRINGS

It will go perfectly with lamb, beef...

