

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...

