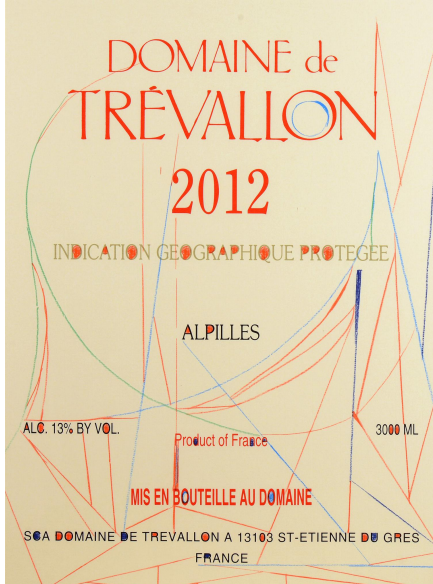


DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trévallon rouge 2012

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

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: 24 September

End of the harvest: 5 October

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

Don't drink before 2020

Serve at 16°C

TASTING

Deep color

Aromas of wild blackberries, black cherries and garrigue which you also taste on the palate

Very present but nicely coated tannins, which creates a rounded sensation in the mouth

Ageing potential minimum 25 years.

FOOD PAIRINGS

Rib of beef or roast beef joint

