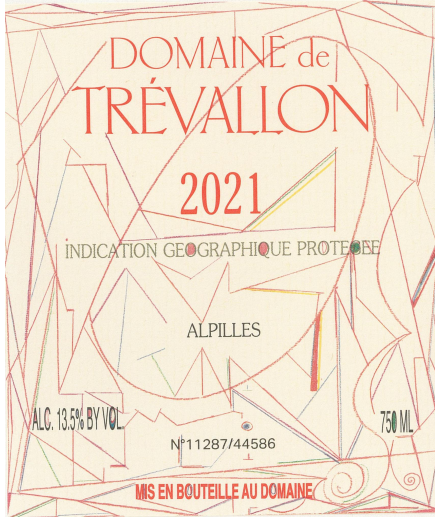


DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trévallon rouge 2021

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

For several years, rainfall has been non-existent in the summer. However, in 2021 we had 20 mm in July and 25 mm in August, small but beneficial rains for the vineyard. One of the coolest summers in recent years: Average temperature of 24°C in July and August compared to 27°C in 2022.

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 harvest started on September 8th with the Syrah.
We finished with the Cabernet Sauvignon on September 21st.

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

A very balanced wine on the palate with rounded tannins.

AT NOSE

Nose of red fruits, raspberry, cherry...

ON THE PALATE

Slightly vegetal, minty notes that give it freshness. After a few minutes, we find notes of licorice, damp undergrowth.

FOOD PAIRINGS

It will marry perfectly with a beef stew.

