

DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH

Domaine de Trevallon Blanc 2009

IGP des Alpilles,

Traditional vinification in Burgundy barrels, 50% new

PRESENTATION

First vintage with Grenache blanc.

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. Light filtration when bottled.

VARIETALS

Marsanne 50%, Roussanne 24%, Chardonnay 11%, Clairette 10%, Grenache blanc 5%

SERVING

Decant half an hour before serving at 13°C.

TASTING

August 2011, 16.5/20 in the Bettane and Dessauve guide. Creamy and smooth in the mouth, coating the palate with touches of almonds, the wine is well constructed, and will shine with a truffle risotto.

FOOD PAIRINGS

Truffle risotto.

