

DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH

Domaine de Trevallon Blanc 2009 IGP des Alpilles

Traditional vinification in Burgundy barrels, 50% new

THE WINE

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.

VINIFICATION

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 NOTES

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 AND WINE PAIRINGS

Truffle risotto.

