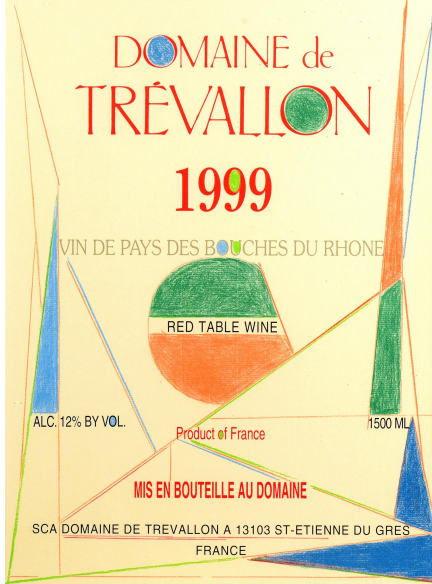


DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trévallon rouge 1999

Vin de Pays des Bouches du Rhône,

PRESENTATION

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

Decant 30 minutes before tasting and serve at 16°C
Aging potential of 20 years

TASTING

Deep nose of black truffles, smooth on the attack then the mouth tightens with big truffle tannins and a finish of eucalyptus which goes on and on. Le grand guide des vins de France 2010 Bettane & Desseauve 18/20

FOOD PAIRINGS

Would go very well with a truffle risotto !

