

DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trévallon rouge 2014

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

THE VINTAGE

Just before the harvest came the rains.

This is rare at Trévallon but at the time of picking, we had to do the selection directly from the vines.

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: 22 September

End of the harvest: 2 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

Already drinking very well

Serve at 16°C

TASTING

The nose has touches of pepper and spice with some floral notes. This is a very elegant vintage with lots of freshness in what is quite a Burgundian style

FOOD PAIRINGS

Grilled red meat

