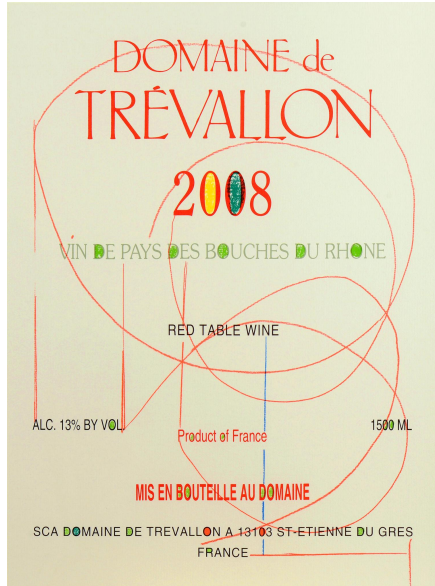


DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trévallon Blanc 2008

Vin de Pays des Bouches du Rhône,

Traditional vinification in Burgundy barrels, 50% new

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 85%, Chardonnay 10%, Roussanne 5%

SERVING

Serving at 13°C.

TASTING

Floral nose of elderflower, hawthorn, acacia and honey.
Drinking now (2015).

FOOD PAIRINGS

Aged comte or parmesan .

