

## FAMILLE DÜRRBACH



# Domaine de Trevallon Blanc 2013

IGP des Alpilles,

Traditional vinification in Burgundy barrels, 50% new

## PRESENTATION

One of the loveliest whites from the Domaine.

## 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**

Marssanne 50%, Roussanne 24%, Chardonnay 10%, Clairette 8%, Grenache blanc 8%

## **SERVING**

Decant half an hour before serving at 13°C.

## **TASTING**

Pale yellow. A few shimmers of green which are a sign of freshness. Gentle blend of almond, tilleul, verbena and aniseed, typical of the white Trevallon.

