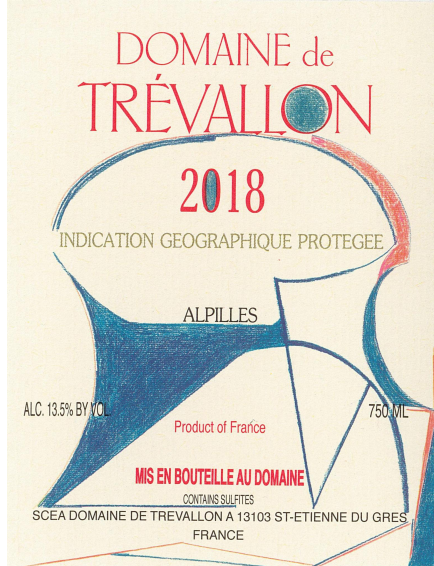


DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trévallon , Indication Géographique protégée Alpilles, Rouge, 2018

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

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: 4 September

End of the harvest: 4 September

VINIFICATION

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

I would serve it at 16°C and decant it to enhance its aromatic complexity.

TASTING NOTES

On the eye, the colour is intense, showing lovely deep carmine red with purple hints. On the nose, it is powerful and beautifully elegant, marked by very ripe red and black fruits, against a background of white pepper and liquorice spice, very characteristic of Trévallon.

The palate is smooth and ends on a long, lovely finish showing very ripe and refined tannins of very high quality.

The balance of freshness, tannins and richness suggests this great wine will keep for at least twenty years.

Gilles Ozello

FOOD PAIRINGS

Duck with cranberries, leg of lamb from les Alpilles with herbs from Provence.

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