

# Domaine de Trevallon Blanc 2001

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 45%, Roussanne 30%, Clairette 13%, Chardonnay 12%

#### SERVING

Decant before serving at 13°C.

## TASTING

Almonds, grapefruit, raisins, tobacco, intense and elegant with good acidity. Drinking now (2014) and over the next 4 or 5 years.

#### FOOD PAIRINGS

Grilled fish with olive oil.



**VKJ8RE** 

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