

DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH

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.

