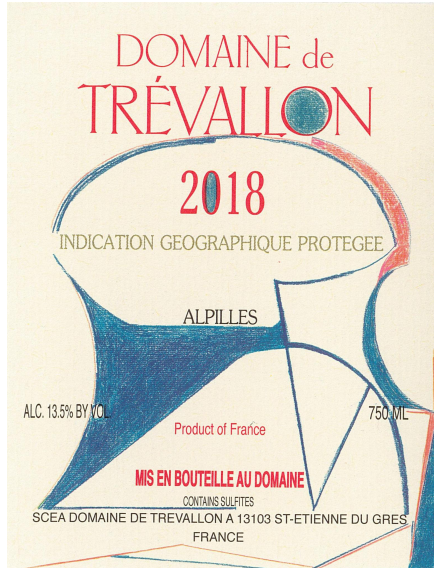


# DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



## Domaine de Trevallon Blanc 2018

IGP Alpilles, France

Traditional vinification in Burgundy barrels, 20% 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. No filtration.

### VARIETALS

Marsanne 44%, Roussanne 32%, Chardonnay 16%, Grenache blanc 8%

### SERVING

Decant half an hour before serving at 15°C.

### TASTING

This is a powerful and elegant wine which is quite rich.

On the nose, you smell abricot and peach.

On the palate, it is unctuous with a lovely bitter note and refreshing salinity.

It has a long chalky and mineral finish.

