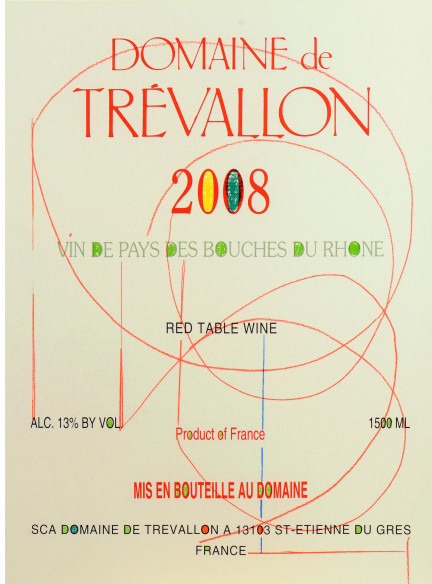


# DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



## Domaine de Trévallon rouge 2008

Vin de Pays des Bouches du Rhône,

### PRESENTATION

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: 22 September. End of the harvest: 3 October

### WINEMAKING

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

Already very open  
Decant 1 hour before tasting and serve at 16°C  
Ageing potential of around 20 years

### TASTING

The 2008 is very fruity with notes of cherries, blackcurrants and raspberries. It is easy on the mouth, its tannins elegant and velvety

### FOOD PAIRINGS

Grilled lamb chops with a drop of olive oil

### REVIEWS AND AWARDS

"We continued with a 2008. Once again the wine was sublime."  
<http://www.winerist.com/blog,12/11/2012>

