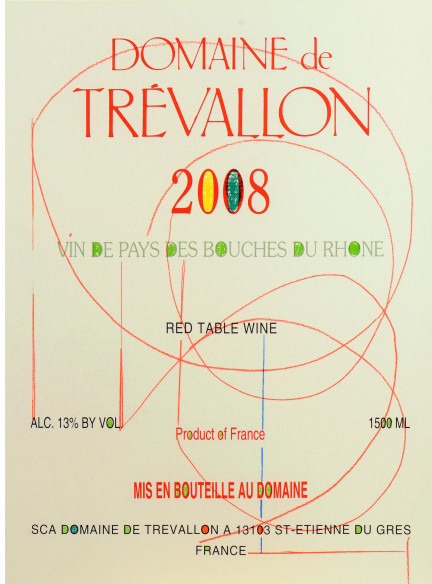


DOMAINE de TRÉVALLON

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>

