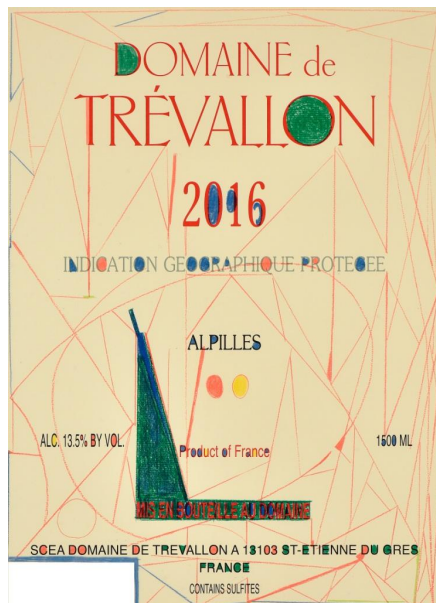


DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH



Domaine de Trévallon Blanc 2016

IGP des Alpilles,

Traditional vinification in Burgundy barrels, 20% new.

PRESENTATION

Small harvest.

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 60%, Roussanne 15%, Chardonnay 10%, Grenache blanc 8%, Clairette 7%

SERVING

Decant half an hour before serving at 15°C.

TASTING

This wine has a yellow colour with green tints. The nose is intense, fresh and elegant, offering aromas of peach, mirabelle plums and broom blossom. After some time in the glass, you notice the minerality given to it by the limestone soil.

On the palate, it is elegant, unctuous and fresh with a lovely balance which lasts for some time and is very pleasant.

FOOD PAIRINGS

It goes well with sea bream, sea urchin or simply with some grilled sea bass drizzled with some Trévallon olive oil

Catherine Arnaud

Gilles Ozello

