

DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH

Domaine de Trévallon rouge 1990

AOC Coteaux d'Aix-en-Provence Les Baux,

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

THE VINTAGE

One of the greatest vintages at Trévallon !

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: 11 September. End of the harvest: 21 September

WINEMAKING

No de-stemming, yeasting or sulphur. Ageing 18 months in foudres and barrels. Fining with fresh egg white. No filtration before bottling.

VARIETALS

Cabernet sauvignon 60%, Syrah 40%

SERVING

Decant before tasting and serve at 16°C

Aging potential of 30 years minimum

TASTING

November 2007: November tasting in South Africa by Remington Norman. Lovely colour. Aromas of spice and chocolate on the nose. Firm and complex on the palate with silky tannins with good length in the mouth. Concentrated and young. The best wine of the tasting?

April 2005: The wine is at the start of its development. In my opinion wait 3-4 years before drinking. It will still evolve over the next 12-15 years.

REVIEWS AND AWARDS

18/20

"This has a mature colour so one is quite taken aback by the intensity and sweetness of the wine. Supple, rich and opulent with roasted meat flavours and lots of mature cherry and plum fruit. Great complexity and impressive richness despite the maturity. Lovely and more-ish. Really fine"

<http://www.farrvintners.com/blog, 14/01/2014>

