

DOMAINE de TRÉVALLON

FAMILLE DÜRRBACH

, IGP Alpilles, 2019
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.

VINIFICATION

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 56%, Roussanne 21%, Grenache blanc 9%, Clairette 8%, Chardonnay 6%

SERVING

Decant half an hour before serving at 15°C.

TASTING

On the eye, it is brightly coloured, quite unctuous with pronounced and persistent legs.

On the nose, you can smell white flowers and honeyed candied fruit, wrapped lightly in oak, revealing its complexity, quality and richness.

On the palate, the aromatic intensity and great maturity of the vintage, offset by a very refreshing finish, are confirmed.

This balance between freshness, finesse and maturity suggests a great white wine that will keep for a long time. But such is its array of qualities, you can enjoy it already.

Gilles Ozello

