

Domaine de Trévallon Alpilles Blanc



ABOUT THE ESTATE

- Domaine de Trévallon lies in the limestone soils of Provence's Alpilles, an iconic property that is as striking as it is revered.
- Eloi Dürrbach began planting vines on this property, owned by his father, artist René, in the early 1970s.
- Eloi spent the next fifty years developing the reputation of this iconoclastic domaine, planting the Cabernet Sauvignon and Syrah that would define its inimitable style.
- With changing appellation rules, Eloi never wavered from his convictions, bottling his cult-classic wine as a Vin de Pays rather than compromise its cuvée.
- With the passing of Eloi in 2021, his wife Floriane and children Ostiane and Antoine continue to employ his philosophy of minimal intervention: "The less you do, the better the wine!"

APPELLATION

Alpilles

SUB-REGION

Les Baux-de-Provence

GRAPE VARIETY

69% Marsanne, 20% Roussanne, 5% Chardonnay, 3% Clairette, 3% Grenache Blanc

FARMING

Sustainable, Organic

SOIL

Chalky white limestone and clay, very stony: Hauterivian and Barremian, second stage of the lower Cretaceous, less than 130 million years

VINEYARDS & VITICULTURE

Just a short distance from Saint-Rémy-de-Provence, on the north side of the Alpilles, is Domaine de Trévallon, situated in the village of Saint-Etienne-du-Grès. Around the old farmhouse, the vineyards spread out over 17 hectares, carved into the northern slopes of Provence's Alpilles at Saint-Etienne-du-Grès in the Bouches-du-Rhône. Vines planted in 1973 by Eloi Dürrbach. The white comes from two hectares, mainly of Marsanne and Roussane.

HARVEST & VINIFICATION

The grapes are grown without chemical fertilizers or artificial products. No destemming, only native yeast used and no added sulfur. Each grape variety is aged in barrel separately for 12 months without any racking and the lees are stirred just two to three times. Clarification and fining are with clay. No filtration.

ALCOHOL BY VOLUME

13.5

PACK SIZE

12x750mL