

The Domaine at-a-glance

Owners / Winemakers: Eloi, Floriane, and Antoine Dürrbach
Soil: Limestone **Year Est:** 1977
Size: 17 Ha **Location:** Saint-Etienne-du-Grès,
Appellations Produced: Vin de Pays des Bouches du Rhône



Eloi Dürrbach



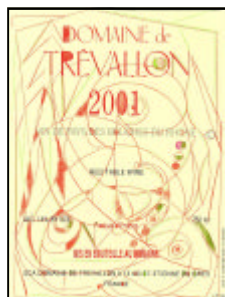
Antoine Dürrbach

Since its inception, Domaine de Trévallon has been a trailblazer for quality wine production in the South of France. Near the town of Saint Etienne de Grès, Domain de Trévallon is located within the appellation of Les Beaux de Provence. Owner and winemaker Eloi Dürrbach planted his first 3 hectares of vines in 1973 and produced his first vintage of Domaine de Trévallon in 1977. In 1993 local authorities changed the regulations for grape production in the appellation of Les Beaux de Provence, lowering the permitted percentage of Cabernet Sauvignon to 20%. Domaine de Trévallon's red is always a blend of 50% Syrah and 50% Cabernet Sauvignon. Refusing to change his style, Eloi opted to produce his wine as a Vin de Pays (Vin de Pays des Bouches du Rhône). By doing so Domaine de Trévallon, like today's "super-tuscans", was among the first wineries to choose to go outside local appellation rules to produce higher quality wines.

Before his death in 2000, René Dürrbach, Eloi's father, designed a series of 50 labels for Domaine de Trévallon. René, a sculptor and painter, was close friends with many of the founders of the cubist movement, including Fernand Léger and Pablo Picasso. René Dürrbach originally bought the Domaine in 1955 as a vacation house. At that time there were no vines planted on their land. As homage to his father, each year Eloi chooses a new label painted by his father, that that he feels captures the spirit of the vintage.

The domaine takes its name from the three small valleys near the vineyards: Tre (three), and Vallon (small valley). The domaine is 20 hectares in total surface, of which 17 are planted. There are 15 hectares of red planted evenly between Syrah and Cabernet Sauvignon. Domaine de Trévallon produces only a tiny amount of white wine (45% Marsanne, 45% Roussanne, and 10% Chardonnay) from two hectares of vines. The Marsanne and Roussanne come from Château de Beaucastel.

Not swayed by wine "fads", Eloi chooses to produce wines that are built to age. Above all, Eloi produces "natural wines" with as little human intervention as possible. He avoids excess use of technology which he believes leads to standardized, uniform wines. Eloi uses no pesticides or chemicals in the vineyards and he keeps yields below 25 hectoliters per hectare. In the winery the grapes are not de-stemmed, and only natural indigenous yeasts are used. The reds are aged in large oak foudres for 2 years, are non-filtered, and are only occasionally fined with egg whites before bottling.



2001
 "The 2001 red was bottled in December 2003, after clarifying briefly with egg white. It's probably the greatest vintage since 1983." —Eloi
 50% Syrah
 50% Cab. Sauv.



2003
 The earliest harvest since Trévallon came into existence, the warmest, the smallest since 1983.
 50% Syrah
 50% Cab. Sauv



2004
 Harvest Finished October 5th. A big classic structured wine from Trévallon.
 50% Syrah
 50% Cab. Sauv

"But the simplicity and unselfconsciousness of the man rapidly dissipate any impression of megalomania. Tomatoes and eggplants grow in the garden next to his farmhouse, which Durrbach found in shambles and restored himself. His red has already helped change the world's image of Provençal wine, inspiring a host of imitators, and still his career is only beginning." **The Wine Spectator**, October 1990