

**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. Eloi literally had to dynamite the hillsides in order to plant. He 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 (who was godfather to Eloi Dürrbach’s brother). 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 (clones taken from Chave) 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. The reds from Trévallon are always 50% Cabernet Sauvignon & 50% Syrah.



*In an age where the homogenization of wine is a real threat, Domaine de Trévallon furrows its own path, one that was dynamited into existence by the prescient Eloi.*

— Neal Martin (for Robert Parker) Nov. 2006