



TRIMBACH

RIESLING "SÉLECTION DE VIEILLES VIGNES" 2017

BACKGROUND

The Trimbach's have a purist vision. For three centuries and across 13 generations, the family has produced wines that are structured, long-lived, fruity, elegant and balanced: the celebrated Trimbach style. The family personally looks after each operation, from planting to harvests and from vinification to bottling.

The viticultural origin of the Trimbach family dates back to 1626, when Jean Trimbach, was recognized as a citizen of Riquewihr. From then on, the Trimbach's were renowned for their wine-growing. Maison Trimbach's vineyards are all situated around Ribeauville (Ribeauville, Hunawehr, Bergheim, Rorschwihr, Riquewihr and Mittlewihr). They benefit from the unique Alsatian microclimate, thanks to the Vosges Mountains protection, which preserves the plain from the rain. The vineyards were planted on the Ribeauville's fault line that fractured 50 million years ago between the Vosges Mountain range and the Black Forest offering a mosaic of terroirs including the complex calcareous limestone and bio-degraded seashell fossils called "Muschelkalk".

APELLATION

Alsace, France

VARIETAL COMPOSITION

100% Riesling

WINEMAKING & VINTAGE NOTES

The vines are 50 years old from Ribeauville's top sites such as Grand Cru Rosacker and the highly regarded Muhlfurst. Soils are marl and limestone. Handpicked as late as possible in order to achieve maximum ripeness, which in turn, gives optimum depth of flavor and complexity. The grapes are pressed very gently in a pneumatic press. The juice ferments in temperature-controlled stainless steel vats for three to four weeks.

AGEING

The wine is not oak-aged, and is vinified to complete dryness with no residual sugar. Bottling is done early to preserve freshness, and the wine rests in bottle in the cellar for several years before reaching the marketplace, ensuring the wine is both ready to drink upon release but also can be cellared.

TASTING NOTES

Elegant, dry and precise. Pairs best with shell-fish, seafood, pork, poultry, veal and pastas.

WINEMAKER

Pierre Trimbach

TECHNICAL DATA

Alcohol
13%

DEPUIS 1626



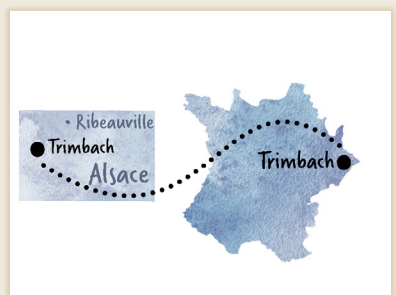
TRIMBACH

RIBEAUVILLE - FRANCE



96 EDITOR'S CHOICE
#2 TOP 100 OF 2020
(DEC 20)
POINTS WINE ENTHUSIAST
May 2020

95 PTS JAMES SUCKLING 8/19
92 PTS WINE SPECTATOR WEB'22



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