



WINEMAKER
Pierre Trimbach

TECHNICAL DATA
Analysis
TA 6.8 g/L - RS 9.0 g/L
Alcohol
14%

TRIMBACH

“RÉSERVE PERSONNELLE” PINOT GRIS 2016

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, Hunawihr, 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% Pinot Gris

WINEMAKING & VINTAGE NOTES

Grapes are hand harvested, close to the vendages tardives level, and gently pressed in a pneumatic press. The juice runs into the cellar by gravity and clarifies naturally prior to fermentation. The juice ferments in stainless steel at controlled temperature for 2 to 3 weeks.

AGEING

The wine is not oak-aged. Bottling is done early to preserve freshness and the bottles remain in the cellar for several years before reaching being released to ensure they are both ready to drink but also hold great ageing potential.

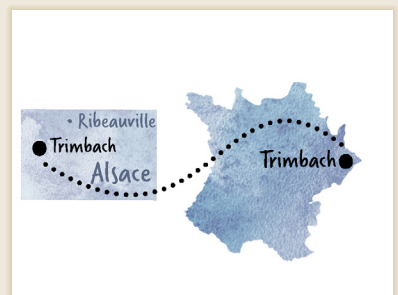
TASTING NOTES

Pale gold with a rich and fragrant nose; apricot, ripe pear and mango with a touch of botrytis. Full-bodied with very ripe fruits on the palate. Very charming, meaty, rich with good acidity. Great with seafood and white meats. Perfectly pairs with fusion and Asian cuisines.



92 WINE SPECTATOR
POINTS February 2020

90 PTS JAMES SUCKLING 8/19



TAUB FAMILY
SELECTIONS