



#### WINEMAKER

Pierre Trimbach

#### TECHNICAL DATA

Alcohol  
14.5%

## TRIMBACH

### "CLASSIC" GEWURZTRAMINER 2018

#### 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, Berghheim, 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."

#### APPELLATION

Alsace, France

#### VARIETAL COMPOSITION

100% Gewurztraminer

#### TERROIR & VINTAGE NOTES

Coteaux's terroirs on the sub-Vosges hills possess a great variety of soils: shell limestone from Muschelkalk, dolomite and marl dating from the Triassic; also some limestone and marls dating from Jurassic. Vineyards are south/southeastern exposure.

#### WINEMAKING & VINTAGE NOTES

Sourced from the Trimbach's family's own vineyards and from growers with whom the family has long-term relationships. Gewurztraminer is one of Trimbach's most unique wines.

Grapes are selected at maturity then crushed and delicately pressed in a pneumatic press. The wine is fermented in temperature-controlled stainless steel and concrete vats. There is no secondary malolactic fermentation, or long ageing on lees, in order to maintain as much natural acidity as possible, and preserve freshness, liveliness and fruity aromas.

#### AGEING

Bottled in spring, then three years of ageing minimum in the cellar.

#### TASTING NOTES

The aromatic expression of this grape variety dominates, the very definition of the Alsace Gewurztraminer, well anchored in the dry and balanced style of the Trimbach family. Its very elegant bouquet, its crunchiness and its notes of roses, lychee and citrus fruit lead to a lively and fresh finish.

Its dry character and generous bouquet are easily enjoyable as an aperitif, or accompanied by specialties with strong and spicy personalities, including Indian cuisine with a chicken tandoori, Thaï cuisine with green curry, beef with the five spices Chinese mix, a spicy steak tartare and some desserts.

DEPUIS 1626



TRIMBACH

RIBEAUVILLE - FRANCE



92  
POINTS

WINE ENTHUSIAST  
October 2020

