



# TRIMBACH

## “RÉSERVE” PINOT NOIR 2019

### 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, Hunawihir, 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.” Some of the Pinot Noir vineyards integrate stony reddish soils with some iron content

Trimbach Réserve are the result of a rigorous selection from mostly old vineyards in Ribeauvillé and the surrounding villages, producing more complex wines with longer ageing potential.

### APPELLATION

Alsace, France

### VARIETAL COMPOSITION

100% Pinot Noir

### TERROIR & VINTAGE NOTES

Grapes are from Trimbach's own vineyards and about 120 growers whom the family has long-term relationships. Vines grow mainly on the Ribeauvillé fault line. Terroirs lean on the slopes of the sub-Vosges hills and are protected by the Vosges massif. Soils mainly composed of limestone, limestone-sandstone Muschelkalk and clay-limestone, marl from Keuper. Vines are 45+ years old.

### WINEMAKING

Pinot-Noir, the only red grape variety authorized in Alsace, is pruned with the simple Guyot method to limit yields and obtain superb aromatic concentration.

Grapes are selected at maturity and after de-stemming, they undergo a gentle pneumatic pressing followed by an eight-day cold maceration to extract color and fruit. The juices are blended in the cellar in stainless steel vats and old casks for the malolactic fermentation. The Pinot Noirs are the only Trimbach wines which undergo malolactic fermentation (in tank); No long ageing on lees. They are bottled after three months ageing in stainless steel tanks.

### AGEING

Bottled in July then minimum one year of ageing.

### TASTING NOTES

Scents of red berries and black fruits and subtle hints of smoke. Develops intense aromas of red fruits and combines suppleness and freshness on the palate. Nice balance between the juicy side and the depth enhanced by its silky texture. The finish is long, clean and enveloping.

Delicious as an aperitif, served lightly chilled with bruschetta, black ham, Kalamata olives, anchovies, charcuterie. Also pairs well with roasted poultry, all kinds of barbecue, marinated skewers, and grilled vegetables.

Ageing potential 6–8 years minimum.

### WINEMAKER

Pierre Trimbach

### TECHNICAL DATA

Alcohol  
13.2%

DEPUIS 1626

TRIMBACH  
RIBEAUVILLÉ - FRANCE



94 WINE ENTHUSIAST  
POINTS  
April 2023

92 PTS JAMES SUCKLING 12/20

