



TRIMBACH

GRAND CRU BRAND RIESLING 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 Ribeauvillé (Ribeauvillé, 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 Ribeauvillé'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% Riesling

TERROIR & VINTAGE NOTES

Brand in Turckheim is one of the most reputed Grand Cru of Alsace. It is established on 58ha and has south/south-eastern exposures. It is a warm terroir (Brand is literally translated to "fire") formed of two micas granit. Trimbach's parcel of nearly 1ha is 100% planted in Riesling. Vines average around 65 years.

WINEMAKING & AGEING

2018 is a warm and sunny vintage. Rain during the first months of the year helped the soils to build water reserves. Summer was hot and dry; harvests were early.

Grapes were harvested at maturity then crushed and delicately pressed in a pneumatic press. Vinified in a dry style in stainless steel vats and old casks. No malolactic, or long ageing on lees in order to preserve freshness, liveliness and fruity aromas. Bottled in the spring following the harvests, then three years of ageing minimum in cellar.

TASTING NOTES

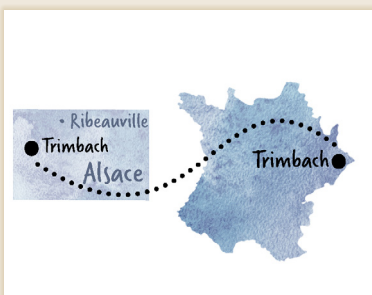
Grand Cru Brand Riesling is crystal clear on the nose, with citrus and exotic aromatics. The palate is generous, concentrated and full-bodied, with a beautiful tension. The granit terroir imparts a focused and dry style, but also precision and a wonderful salinity at the end.

This wine pairs well with fresh water fish in cream sauce, poultry, goat and hard cheeses. Smoked fishes, eel and some Japanese sushis will also go beautifully with this wine.

Already delicious, this wine will deliver even more in the years to come and will keep for a good 10 years.



92 WINE ENTHUSIAST
POINTS November 2023
93 PTS WINE SPECTATOR WEB '23



WINEMAKER

Pierre Trimbach

TECHNICAL DATA

TA: 6.02 g/L
pH: 3.27
RS: 0.5 g/L

Alcohol
14%



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