

TRIMBACH "CLASSIC" PINOT BLANC 2021



BACKGROUND

The Trimbach's have a purist vision. For three centuries and across 13 generations, the family has produced wines that are structured, longlived, 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".

APPELLATION

Alsace, France

VARIETAL COMPOSITION

100% Pinot Blanc

WINEMAKING & VINTAGE NOTES

Grapes bought from about 70 growers are carefully selected by Pierre Trimbach during the harvests, gently pressed in pneumatic presses, and totally dry vinified. The clarity and purity of the fruit is already reflected in the wine.

AGEING

The wine is bottled the spring following the harvest and rests in the cellar before release.

TASTING NOTES

Pale yellow color with green reflections. Concentrated aromas of white flowers and apricots. Smooth, medium-bodied with crisp acidity. Lovely as an aperitif and it pairs well appetizers, tartes flambées, shellfish, fried calamari, and charcuteries.



POINTS

90 PTS JAMES SUCKLING 3/23



TECHNICAL DATA

WINEMAKER

Pierre Trimbach

Alcohol 13%









