



# TRIMBACH

## "RÉSERVE" PINOT GRIS 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, 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."

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 Gris

### TERROIR & VINTAGE NOTES

Sourced from the Trimbach's family's own vineyards and from growers with whom the family has long-term relationships. The plots are on hillsides leaning against the sub-Vosges hills and benefit from S/SE and East exposure. The soils are mostly limestone, limestone-sandstone Muschelkalk, and marls of Keuper.

2018 was a very rainy vintage during winter and spring until July then it was very hot and dry. Light rains at the end of August helped to provide relief for the vines and improve the ripeness. The harvest conditions were absolutely exceptional, quality and quantity both present.

### WINEMAKING

The wine is fermented to complete dryness in temperature-controlled stainless steel and concrete vats. There is no secondary malolactic fermentation in order to maintain as much natural acidity as possible.

### AGEING

Bottles remain in the cellar for three years minimum before reaching the marketplace, ensuring the wine is ready to drink upon release.

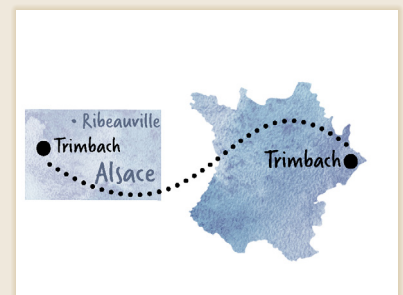
### TASTING NOTES

Very ripe and harmonious style, rich with yellow juicy peaches on the nose as well as ripe pears: full bodied with ripe smoky tropical fruit flavors and a long, slightly nutty finish. Rich and fragrant, a delightful discovery for many wine lovers.

An excellent companion to fish, especially salmon or oily fish, also white fish in a richer sauce, scallops, white meat, veal and chicken, pâtés, and mushrooms. Pairs well with Fusion cuisines as well as spicy cuisines, Chinese food, Indian cuisine, curries and sushis, etc.



92 WINE ENTHUSIAST  
October 2020  
POINTS



### WINEMAKER

Pierre Trimbach

### TECHNICAL DATA

Alcohol  
14.0%



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