Across 13 generations, the family has always produced wines that are structured, long-lived, fruity, elegant and balanced: the celebrated Trimbach style. Bottles remain in the cellar for several years before reaching the marketplace, ensuring the wines are both ready to drink upon release but also hold great aging potential. Since 1626, the Trimbach family has been promoting the history, exceptional terroirs and fine wines of Alsace. Maison Trimbach is located in Ribeauvillé, where today three generations work closely together. Day-to-day operations are handled personally by brothers Pierre and Jean Trimbach, representing the 12th generation. Bernard and Hubert Trimbach, the 11th generation (father and uncle, respectively, to Pierre and Jean) remain integrally involved. Anne, the eldest of the 13th generation, is involved in expanding the family business while her cousin Julien, son of Jean, has been assisting Pierre in the winemaking for the past three years. The Trimbachs have a purist vision.
TRIMBACH

GOLD LABELS

TRIMBACH
RIESLING “CUVÉE FRÉDÉRIC ÉMILE”
Alsace, France
- 100% Riesling
- Bottling is done early to preserve freshness, and the wine rests in bottle in the cellar for several years before reaching the marketplace.

TRIMBACH
PINOT GRIS “RÉSERVE PERSONNELLE”
Alsace, France
- 100% Pinot Gris
- Bottles remain in the cellar for several years before being released
- Full-bodied with very ripe fruits on the palate. Very charming, meaty, rich with good acidity. Great with seafood and white meats. Perfectly pairs with fusion and Asian cuisines.

TRIMBACH
GÉWURZTRAMINER “CUVÉE DES SEIGNEURS DE RIEBAUPIERRE”
Alsace, France
- 100% Gewurztraminer
- Named in honor of the Lords of Ribeauvillé who governed Alsace during the Middle Ages.
- Produced only in exceptional vintages.
- Rich and spicy with purity of flavors, beautiful elegance and great persistency.

TRIMBACH
PINOT NOIR “RÉSERVE PERSONNELLE”
Alsace, France
- 100% Pinot Noir
- Soft and lush on entry, vibrant and crisp fruit flavors and red fruits. A brooding finish.
- The Pinot Noirs are the only Trimbach wines which undergo malolactic fermentation (in tank) and they are bottled after 3 months ageing in stainless steel tanks.
TRIMBACH

CLASSICS

TRIMBACH PINOT BLANC “CLASSIC”
Alsace, France
- Pinot Auxerrois, Pinot Blanc
- Smooth, medium bodied with good fruit acidity.
- The wines are released after two years of cellar ageing, when they have the perfect balance of fruit and acidity.

TRIMBACH RIESLING “CLASSIC”
Alsace, France
- 100% Riesling
- Bottles remain in the cellar for several years before reaching the marketplace.
- Flavors of white peach, quince and lemon on the palate with a lingering, clean and dry finish.

TRIMBACH GEWURZTRAMINER “CLASSIC”
Alsace, France
- 100% Gewurztraminer
- Bright pale gold with aromas of cinnamon, nutmeg, lychee and rose petals. Rich, intense, luscious and well balanced with a dry, spicy finish.
- The wines are released after two years of cellar ageing, when they have the perfect balance of fruit and acidity.

TRIMBACH PINOT NOIR “RÉSERVE”
Alsace, France
- 100% Pinot Noir
- 3 months ageing in stainless steel tanks
- Soft and lush on entry, vibrant and crisp fruit flavors and red fruits. A brooding finish.

TRIMBACH PINOT GRIS “RÉSERVE”
Alsace, France
- 100% Pinot Gris
- Full bodied with ripe smokey tropical fruit flavors and a long nutty finish.
- Bottles remain in the cellar for several years before reaching the marketplace.

TRIMBACH MUSCAT “RÉSERVE - DRY”
Alsace, France
- Muscat Ottonel, Muscat d’Alsace
- Unlike many muscats, Trimbach’s version is bone-dry and actually the only Muscat AOC in France which is vinified dry.
- The highly aromatic floral nose dominated by lime blossom and white peach leads into flavor so fruity that you almost think you are eating ripe grapes or peaches.

RÉSERVE

TRIMBACH RIESLING “SÉLECTION DE VIEILLES VIGNES”
Alsace, France
- 100% Riesling
- The wine is not oak-aged, and is vinified to complete dryness with no residual sugar. Bottling is done early to preserve freshness, and the wine rests in bottle in the cellar for several years before reaching the marketplace.
- Elegant, dry and precise.

TRIMBACH RIESLING “RÉSERVE”
Alsace, France
- 100% Riesling
- Rip, supple and rich, yet lean and precise with excellent mineral character.
- Bottles remain in the cellar for several years before reaching the marketplace.

TRIMBACH PINOT NOIR “RÉSERVE”
Alsace, France
- 100% Pinot Noir
- 3 months ageing in stainless steel tanks
- Soft and lush on entry, vibrant and crisp fruit flavors and red fruits. A brooding finish.

TRIMBACH MUSCAT “RÉSERVE - DRY”
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- Muscat Ottonel, Muscat d’Alsace
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TRIMBACH

**GRANDS CRUS SINGLE VINEYARDS**

**TRIMBACH**

**RIESLING GRAND CRU SCHLOSSBERG**
Alsace, France

- 100% Riesling
- Delicate, dry, precise and able to age for at least 10 years.
- The wine is not oak-aged, and is vinified to complete dryness with no residual sugar.
- Bottling is done early to preserve freshness, and the wine rests in bottle in the cellar for several years before reaching the marketplace.

**TRIMBACH**

**RIESLING CLOS STE. HUNE**
Alsace, France

- 100% Riesling
- Remarkable concentration of fruit with a hint of mineral on the finish.
- The wine is not oak-aged. Bottling is done early to preserve freshness, and the wine rests in bottle in the cellar for minimum 5 years before reaching the marketplace.

**TRIMBACH**

**RIESLING GRAND CRU GEISBERG - VIGNOBLE DU COUVENT DE RIBEAUVILLÉ**
Alsace, France

- 100% Riesling
- The wine is intense and has a great energy. On the palate, the attack is unctuous and ample with saline notes adding elegance to a very structured wine.
- A gastronomic wine able to age between 10 to 30 years in the top vintages.

**LATE HARVEST**

**TRIMBACH**

**PINOT GRIS VENDANGES TARDIVES**
Alsace, France

- 100% Pinot Gris
- Golden yellow with aromas of honey, apricot, toast, spices, vanilla, marzipan and butter.
- Bottles remain in the cellar for several years before release.

**TRIMBACH**

**GEWURZTRAMINER VENDANGES TARDIVES**
Alsace, France

- 100% Gewurztraminer
- Medium gold with aromas of quince preserves, caramelized Mirabelle and lychee. Sweet, succulent, full-bodied and elegant.
- Bottles remain in the cellar for several years before release.

**TRIMBACH**

**GEWURZTRAMINER SÉLECTION DE GRAINS NOBLES “HORS CHOIX”**
Alsace, France

- 100% Gewurztraminer
- Bright medium gold with aromas of fresh apricot, honey and caraway seed. Dense and silky, with a superb harmonious acidity giving outstanding balance.

**TRIMBACH**

**PINOT GRIS SÉLECTION DE GRAINS NOBLES**
Alsace, France

- 100% Pinot Gris
- Gold with an orange tinge and aromas of tropical fruits, orange peel and honey. More rich than sweet, showing structure, acidity and a toasty character.
- Can be aged for 10-15 years.
“GRAND RÉSERVE” BRANDY

TRIMBACH
KIRSCH “GRAND RÉSERVE” CHERRY BRANDY
Alsace, France
- 100% Cherries
- Extremely pure and clear with aromas of fresh cherries with hints of baking spices. Crisp and clean, pure fruit cherry flavors with a long finish.
- Undergoes ageing in stainless steel for a minimum of 16 months.

TRIMBACH
POIRE WILLIAM “GRANDE RÉSERVE” WILLIAM PEAR BRANDY
Alsace, France
- 100% Poire William Pear
- Extremely pure and clear with aromas of lush ripe pears with hints of cinnamon and cardamom. Crisp and clean, pure fruit pear flavors with a long finish.
- Undergoes ageing in stainless steel for a minimum of 16 months.

TRIMBACH
MIRABELLE “GRANDE RÉSERVE” PLUM BRANDY
Alsace, France
- 100% Mirabelle Plums
- Extremely pure and clear with aromas of lush yellow plums with hints of baking spice. Crisp and clean, pure fruit plum flavors with a long finish.

TRIMBACH
FRAMBOISE “GRANDE RÉSERVE” RASPBERRY BRANDY
Alsace, France
- 100% Raspberries
- Extremely pure and clear with aromas of lush ripe raspberries with hints of baking spices. Crisp and clean, pure fruit raspberry flavors with a long finish.

LIQUEUR

TRIMBACH
LIQUEUR DE FRAMBOISE, RASPBERRY LIQUEUR
Alsace, France
- 100% Raspberry
- Deep ruby, viscous with aromas of intense raspberry fruit, nearly a sweet syrup, with oriental spice tones.
- Lush and intensely sweet but just tart enough from the raspberry fruits.

TRIMBACH
LIQUEUR DE POIRE, PEAR LIQUEUR
Alsace, France
- 100% William’s Pear
- Lush palate with aromas of intense pear fruit. Viscous and intensely sweet with accents of citrus and tropical fruit.