

WINEMAKER Pierre Trimbach

TECHNICAL DATA

Alcohol 14.5%

TRIMBACH PINOT GRIS SÉLECTION DE GRAINS NOBLES 2005

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."

Pierre Trimbach has been president of the Alsace Vendanges Tardives and Selection de Grains Nobles since 2000.

APPELLATION

Alsace, France

VARIETAL COMPOSITION

100% Pinot Gris

WINFMAKING & VINTAGE NOTES

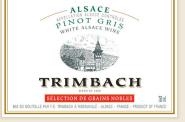
Pinot Gris naturally possesses a strong acidity which making it a steady candidate for late harvest wines in both Vendanges Tardives and Selection de Grains Nobles. Selection de Grains Nobles is produced from individually, hand-picked, thin-skinned Pinot Gris grapes affected by noble rot (botrytis cinerea).

AGEING

Fermented in stainless steel, with no malolactic fermentation and bottled at the estate the following Spring.

TASTING NOTES

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. A finely crafted wine, packed with intense flavors and a fresh aftertaste. Can be aged for 10-15 years.





92 PTS VINOUS 7/07



