



WINEMAKER
Pierre Trimbach

TECHNICAL DATA
Analysis
TA 6.8 g/L - RS 60 g/L
Alcohol
13.7%

TRIMBACH

PINOT GRIS VENDANGES TARDIVES 2008

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, Hunawehr, 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

WINEMAKING & VINTAGE NOTES

Pinot Gris Vendanges Tardives wines are exceptional wines produced under strict French AOC regulation. Grapes for Vendanges Tardives (late harvest) wines are left to hang on the vine until they begin to dehydrate, allowing the sugars and phenolic compounds to concentrate. Fruit is harvested from the Ribeauville Grands Crus of Kirschberg and Osterberg, located above the Trimbach winery.

AGEING

Temperature controlled stainless steel fermentation, inhibited malolactic to preserve natural fruit acidity, followed by three months aging before bottling.

TASTING NOTES

Golden yellow with aromas of honey, apricot, toast, spices, vanilla, marzipan and butter. Aromatic components carry through to the palate, which finishes with strong stone fruit flavors and excellent grip. Delicious paired with foie gras, pork, and fruit-based desserts. Also a wonderful accompaniment to blue or strong cheeses such as an authentic Munster.



93 WINE ADVOCATE
POINTS May 2011

92 PTS WINE SPECTATOR 11/14
92 PTS VINOUS 11/10

