





Pierre Trimbach

## TECHNICAL DATA

**Analysis** TA 6.8 g/L - RS 54 g/L Alcohol

13%

# TRIMBACH

## PINOT GRIS VENDANGES TARDIVES 2000



#### BACKGROUND

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, has just joined the family business.

The Trimbachs have a purist vision. Across 12 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.

#### **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.





- 92 PTS WINE ENTHUSIAST 2/06
- 92 PTS VINOUS 11/03
- 91 PTS WINE SPECTATOR 10/06











