



TRIMBACH

"CLASSIC" PINOT BLANC 2016

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, Hunawir, 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".

APPELLATION

Alsace, France

VARIETAL COMPOSITION

80% Pinot Auxerrois, 20% Pinot Blanc

WINEMAKING & VINTAGE NOTES

Grapes are from Trimbach's own vineyards and about 120 growers whom the family has long-term relationships, harvested in late September/early October and vinified at the Trimbach's winery. Fermentation occurs in temperature controlled stainless steel and concrete vats and the wine does not undergo malolactic fermentation.

AGEING

The wines are released after two years of cellar ageing, when they have the perfect balance of fruit and acidity.

TASTING NOTES

Pale yellow with green reflections and rich concentrated aromas of white flower and apricot notes. Smooth, medium bodied with good fruit acidity. Pairs well with light meals such as salads, chicken, roast pork and seafood.



91 WINE ENTHUSIAST
POINTS April 2018

91 PTS VINOUS 4/18
89 PTS WINE SPECTATOR 12/18
89 PTS JAMES SUCKLING 5/18

WINEMAKER
Pierre Trimbach

TECHNICAL DATA

Analysis
TA 6.1 g/L - RS 2.7 g/L
Alcohol
12.5%

