



# TRIMBACH

## “RÉSERVE – DRY” MUSCAT 2015

### 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”.

Trimbach Réserve are the result of a rigorous selection from mostly old vineyards in Ribeauvillé and the surrounding villages, producing more complex wines with longer ageing potential.

A very sensitive varietal, there are only 865 acres of Muscat in Alsace, although introduced in 1850. There are two different clones of Muscat in Alsace—Muscat Ottonel which brings the roundness and softness of the wine, as well as fruitiness and Muscat d’Alsace bringing the natural acidity of the wine as well as fruitiness

### APPELLATION

Alsace, France

### VARIETAL COMPOSITION

90% Muscat Ottonel, 10% Mucut d’Alsace

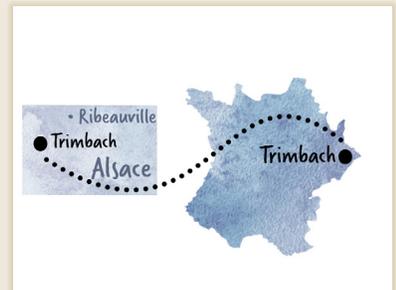
### TASTING NOTES

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 rapes or peaches. Good grip to the very dry flavors of white peach, lemon, flowers and minerals. Perfect as an aperitif or paired with asparagus, melon or smoked fish.



**92** VINOUS  
POINTS March 2017

**91** PTS JAMES SUCKLING 6/17  
**89** PTS WINE ADVOCATE 6/17



WINEMAKER  
Pierre Trimbach

### TECHNICAL DATA

Analysis  
TA 6.0 g/L - RS 1.1 g/L  
Alcohol  
12.5%

