



# TRIMBACH

## "RÉSERVE - DRY" MUSCAT 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, 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".

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% Muscat d'Alsace

### WINEMAKING & VINTAGE NOTES

This is the only Muscat in France which is dry vinified. This process really reflects the grape fruitiness and therefore makes it a superb aperitif.

Muscat Ottonel as a grape is very sensitive to what the French calls "la coulure." It means that it just won't flower at flowering time (around June 20th) if the weather is slightly too cold or humid.

2016 was another very good vintage in Alsace, producing a wine with beautiful acidities and very bright aromatics.

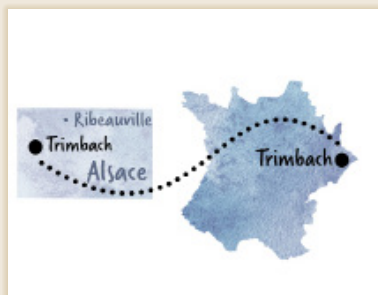
### TASTING NOTES

The aromas speak by themselves and the flavor lingers on the palate. The highly scented nose leads into a flavour so fruity, it is reminiscent of eating ripe grapes. Muscat is a wine which is best drunk young; It is sometimes served as an aperitif but it is also excellent with asparagus, melon or spicy dishes.



**91** WINE SPECTATOR  
December 2018  
POINTS

90 PTS VINOUS 9/17



WINEMAKER  
Pierre Trimbach

### TECHNICAL DATA

Analysis  
TA 6.5 g/L - RS 4.5 g/L  
Alcohol  
12.7%



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