



TRIMBACH

LIQUEUR DE POIRE, PEAR LIQUEUR

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".

APPELLATION

Alsace, France

VARIETAL COMPOSITION

100% William's Pear

WINEMAKING & VINTAGE NOTES

Pear, water, alcohol, sugar, and burnt sugar are blended together in a refrigerated vat. When the alcohol reaches 25% the mixture is then filtered and bottled.

AGEING

Pear Liqueur is a finished product when it leaves the still and does not require mellowing in oak to perfect its quality.

TASTING NOTES

Lush palate with aromas of intense pear fruit. Viscous and intensely sweet with accents of citrus and tropical fruit.

Serve well-chilled. Often served over ice cream or other desserts as a flavor enhancer. Can be used as a flavored additive for mixed drinks, such as a pear Kir-Royal.

WINEMAKER
Pierre Trimbach

TECHNICAL DATA

Alcohol
25%

TRIMBACH



THE REFERENCE POINT OF
ALSACE WINES FOR
THREE CENTURIES

