



WINEMAKER
Pierre Trimbach

TECHNICAL DATA
Alcohol
13.0%

TRIMBACH

“RÉSERVE PERSONNELLE” PINOT NOIR 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”.

APELLATION
Alsace, France

VARIETAL COMPOSITION
100% Pinot Noir

WINEMAKING & VINTAGE NOTES

From a selection of fully matured grapes from the Rotenberg vineyard. Grapes are de-stemmed, and then undergo a gentle pneumatic pressing followed by an 8-day cold maceration to extract color and fruit. Fermentation takes place in temperature controlled stainless steel tanks.

AGEING

The Pinot Noirs are the only Trimbach wines which undergo malolactic fermentation (in tank) and they are bottled after three months ageing in stainless steel tanks.

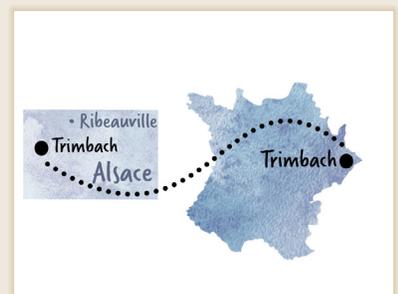
TASTING NOTES

Medium garnet with nuances of ruby with aromas of wild strawberries and raspberry compote, with an element of minerality and notes of earth and mushroom. Soft and lush on entry, vibrant and crisp fruit flavors and red fruits. A brooding finish. Pairs well with charcuterie, sausages, smoked and red meats. Ideal if served slightly cooler than room temperature.



93 WINE ENTHUSIAST
POINTS
April 2018

91 PTS WINE SPECTATOR 12/18



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