



**WINEMAKER**  
Pierre Trimbach

**TECHNICAL DATA**  
Analysis  
TA 5.2 g/L - RS 1.8 g/L  
Alcohol  
14.5%

# TRIMBACH

## "CUVÉE DES SEIGNEURS DE RIBEAUPIERRE" GEWURZTRAMINER 2007

### 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 Ribeauviller (Ribeauviller, 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 Ribeauviller'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".

Named in honor of the Lords of Ribeauviller who governed Alsace during the Middle Ages. This cuvée is produced only in vintages when the Trimbach family believes the quality to be high enough.

### APPELLATION

Alsace, France

### VARIETAL COMPOSITION

100% Gewurztraminer

### WINEMAKING & VINTAGE NOTES

The soil at the Trimbach's vineyards in the town of Ribeauviller, part of the Grands Crus Osterberg, is very stony limestone over a base of sandstone at 250 to 350 meters above sea level. The well-drained argilo-calcaire soil over a deep sandstone base supports vines with an average age of 40 years. The grapes are picked by hand as late as possible in order to achieve maximum ripeness which, in turn, gives optimum depth of flavor and complexity after gentle pressing in the pneumatic press. The juice runs into the cellar by gravity and clarifies naturally prior to fermentation. The juice ferments in stainless steel at controlled temperature for 2-3 weeks. This cuvée is vinified nearly to complete dryness, the beautiful balance the result of highly concentrated fruit, due to a very low yield.

### AGEING

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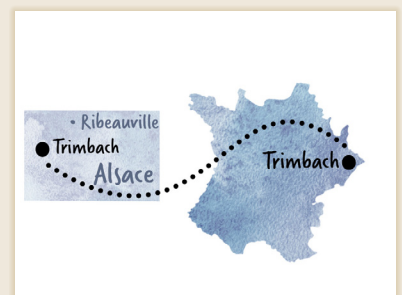
### TASTING NOTES

Intense rose petal and lychee nut aromas. Rich and spicy with purity of flavors, beautiful elegance and great persistency. Superb with complex spicy foods from around the world.



**93** WINE ADVOCATE  
POINTS  
April 2010

**92** PTS WINE SPECTATOR 10/12  
**92** PTS VINOUS 11/087



TAUB FAMILY  
SELECTIONS