



TRIMBACH

"RÉSERVE" PINOT GRIS 2013

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.

APPELLATION

Alsace, France

VARIETAL COMPOSITION

100% Pinot Gris

WINEMAKING & VINTAGE NOTES

Sourced from the Trimbach's family's own vineyards and from growers with whom the family has long-term relationships. The wine is fermented to complete dryness in temperature-controlled stainless steel and concrete vats. There is no secondary malolactic fermentation in order to maintain as much natural acidity as possible.

AGEING

Bottles remain in the cellar for several years before reaching the marketplace, ensuring the wines are both ready to drink upon release but also hold great ageing potential.

TASTING NOTES

Bright, pale gold with aromas of juicy peaches and ripe pear. Full-bodied with ripe smokey tropical fruit flavors and a long nutty finish. Perfect as an aperitif or with fish, shellfish, poultry and lighter pastas.

WINEMAKER

Pierre Trimbach

TECHNICAL DATA

Analysis
TA 6.3 g/L - RS 5.4 g/L
Alcohol
13.5%



91 BEST OF YEAR 2015
POINTS WINE ENTHUSIAST
December 2015

91 PTS WINE SPECTATOR WEB 2016
91 PTS JAMES SUCKLING 9/15
89 PTS VINOUS 2/16



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