

# WINFMAKER Pierre Trimbach

# **TECHNICAL DATA**

**Analysis** TA 5.63 g/L - RS 7.5 g/L Alcohol

14%

# TRIMBACH

"RÉSERVE" PINOT GRIS 2015



# BACKGROUND

The Trimbach's have a purist vision. For three centuries and across 13 generations, the family has produced wines that are structured, longlived, 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 Réserves 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

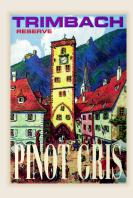
## WINFMAKING & VINTAGE NOTES

2015 was an outstanding vintage-very warm from spring to harvest. 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.

Bottles remain in the cellar for several years before reaching the marketplace, ensuring the wine is ready to drink upon release.

#### TASTING NOTES

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



WINE ENTHUSIAST

- 92 PTS JAMES SUCKLING 12/16
- 90 PTS WINE SPECTATOR 11/17
- 89 PTS WINE ADVOCATE 6/17













