



**WINEMAKER**  
Pierre Trimbach

**TECHNICAL DATA**  
Alcohol  
13.0%

# TRIMBACH

## “RÉSERVE” 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”.

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.

### APELLATION

Alsace, France

### VARIETAL COMPOSITION

100% Pinot Noir

### WINEMAKING & VINTAGE NOTES

Grapes are from Trimbach’s own vineyards and about 120 growers whom the family has long-term relationships, harvested in late September/early October and vinified at the Trimbach winery. After de-stemming, the grapes they 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 3 months ageing in stainless steel tanks.

### TASTING NOTES

Medium – light garnet, very brilliant with aromas of crushed wild strawberries and raspberry compote, with an element of minerality. Soft and lush on entry, vibrant and refreshing with crisp fruit flavors. Pairs well with sausages, smoked meats as well as cheeses.



**91** JAMES SUCKLING  
POINTS December 2016

