



WINEMAKER
Pierre Trimbach

TECHNICAL DATA
Alcohol
13%

TRIMBACH

“RÉSERVE” PINOT NOIR 2017

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, 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.” Some of the Pinot Noir vineyards integrate stony reddish soils with some iron content

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. 2017 saw a fabulous growing season with very long, dry periods, which brought incredible ripeness and very healthy grapes. It was one of the earliest harvests of the last 40 years. After de-stemming, the grapes they undergo a gentle pneumatic pressing followed by an ten-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 – light garnet, very brilliant with aromas of black cherries, and strawberries, with an element of minerality. Soft and juicy, vibrant and refreshing with elegant tannins. Pairs well with duck, veal, venison, salmon in particular, as well as soft cheeses.



93 JAMES SUCKLING
POINTS
August 2019

90+ PTS VINOUS 1/19

