



WINEMAKER
Pierre Trimbach

TECHNICAL DATA

Analysis
TA 5.28 g/L - RS 4.9 g/L
Alcohol
12.9%

TRIMBACH

"CLASSIC" PINOT BLANC 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, 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".

APPELLATION

Alsace, France

VARIETAL COMPOSITION

70% Pinot Auxerrois, 30% Pinot Blanc

WINEMAKING & VINTAGE NOTES

Growers in Alsace usually grow two types of Pinot Grapes: Pinot Blanc, also called le "vrai Pinot," which is quite green in color with higher acidity than its counterpart Auxerrois, which is originally from the Moselle region in France and has a more golden color and is fatter and richer than Pinot Blanc. Trimbach has found that the blend of these two produces a much better wine than if they are vinified separately.

These grapes bought from about 70 growers are carefully selected by Pierre Trimbach during the harvests, gently pressed in pneumatic presses, and totally dry vinified. The clarity and purity of the fruit is already reflected in the wine.

AGEING

The wines are released after two years of cellar ageing, when they have the perfect balance of fruit and acidity.

TASTING NOTES

This wine has nice fruitiness and a powerfull freshness. Ideal when poured by the glass, it is fresh and clean, smooth in the aftertaste, medium-bodied with good fruit acidity.

Enjoy it with light meals, salads, poultry, chicken, veal, roasted pork, seafood or pasta. Also great when paired with shell fish, tapas or a few small plates shared family-style.



91 VINOUS
POINTS January 2019

90 PTS WINE ENTHUSIAST 4/19
90 PTS JAMES SUCKLING 8/19



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