

RIESLING 'CLASSIC', DOMAINE TRIMBACH

Alsace, France



Grape variety /% blend	Riesling
Alcohol	13.0%
Soil type	Limestone
Harvest method	Hand harvest
Harvest dates	Early October
Length of fermentation	6 weeks
Fermentation method	Stainless steel tanks
Ageing method	Partial large oak barrels
Bouquet & palate	Stonefruit, pineapple and quince
Serving temperature	10°C
Food match	Roast suckling pork
Ageing potential	5 yrs

The Producer: MAISON TRIMBACH

The Vineyard:

Maison Trimbach's vineyards are all situated around Ribeauvillé, where the soils are dominant in limestone (Ribeauvillé, Hunawihr, Bergheim, Rorschwihr, Riquewihr and Mittelwihr). They benefit from the unique Alsatian microclimate, thanks to the protection of the Vosges mountains, which shelters the plain from the rain.

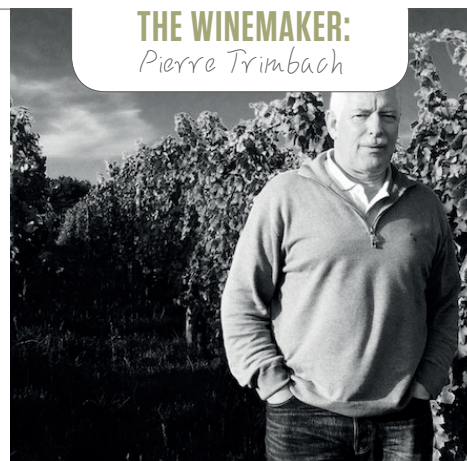
The Region:

Thanks to its privileged geographical situation, Alsace is the driest wine region in France. Its micro-climate is caused by the distance which separates it from maritime influences, and by the protection of the Vosges mountains. This climate enables the grapes to ripen slowly to full maturity, giving the wine great finesse of aroma and unequalled intensity.

Tasting Note:

Alsace Riesling at its very best, this is pure, expressive and elegant. Beautiful ripe stone fruit, pineapple and quince combine with lemon and tangerine zest. The concentration and depth is matched with stunning precision on the very long finish. Outstanding.

THE WINEMAKER: Pierre Trimbach



The viticultural origin of the Trimbach Family dates back to 1626, when Jean Trimbach, who had come from Sainte Marie aux Mines, was recognised as a citizen of Riquewihr. Since then, the Trimbachs have earned a reputation for their distinctive style. Today, Pierre Trimbach, representing the 12th generation of the family, takes care of the winemaking. Affectionately known as 'the proud moustache from Alsace', he is widely reputed to be a 'Grand Vigneron' by top journalists and Alsace lovers alike.