

TRIMBACH, PINOT BLANC



DESCRIPTION

This pale wine has an aroma of fresh spring blossom and has a lively mouthfeel due to the combination of juiciness and spiciness.

VINIFICATION

Strict selection and sorting the grapes in the vineyards. Gentle pneumatic pressing for 2-3 hours. The juice drops by gravity into the cellar. The juice from the last 30 minutes of the pressing are kept separate and sold in bulk. Natural clarification of the juice. The following 3-4 days the fermentation starts and last from 2 to 4 weeks depending on the vintages and grape varieties. Racking to separate the lees from the juice. No malolactic fermentation to preserve the purity of the fruit, the freshness and the natural ripe acidity. The wine stays in the barrels or stainless-steel tanks until bottling which starts in April and ends in September. The release of Pinot Blanc and Muscat is usually 1 year after the harvest. Two years for Riesling and Gewürztraminer. More bottle aging in the cellar up to 5-7 years for the top Riesling, Gewürztraminer, Pinot gris, Grand Crus wines and Clos Ste Hune.

UNIQUE SELLING POINTS

- Trimbach remains true to its style: dry and without oak aging.
- A good, easy-drinking beer in the entry-level segment.

AWARDS

2021 - The Wine Enthusiast : 91/100 in 2024 | 2021 - James Suckling : 90/100 in 2024

ADDITIONAL INFORMATION

Grape variety: Pinot Blanc
Brand: Trimbach
Country: France
Region: Ribeauvillé
Area: Alsace
Color: White
Category: Wine
Flavor profile: Fresh, Fruity, Juicy
Alcohol percentage: 12.5