

TRIMBACH, PINOT NOIR RÉSERVE



DESCRIPTION

The Pinot-Noir develops red fruit aromas and is supple, fruity and fresh on the palette.

VINIFICATION

Strict selection and sorting of the grapes in the vineyards. Gentle pneumatic pressing for 2-3 hours. The juice drops by gravity into the cellar. 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 for 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, Grands Crus wines and Clos Ste Hune.

AWARDS

2021 - The Wine Enthusiast : 90/100 in 2024 | 2021 - James Suckling : 91/100 in 2024 | 2023 - Vinous : 92/100 in 2025 | 2023 - Terroir Sense Wine Review : 91/100 in 2025

ADDITIONAL INFORMATION

Grape variety: Pinot Noir
Brand: Trimbach
Country: France
Region: Ribeauvillé
Area: Alsace
Color: Red
Category: Wine
Flavor profile: Fruity, Juicy, Refined
Alcohol percentage: 12.5