

Grand Cru Schlossberg Riesling 2018

BACKGROUND

Since 1626, the Trimbach family have been a reference point for fine Alsace wine. They are also one of the largest owners of Grand Cru vineyards in the region which account for an impressive third of their total production. At every level, their wines embody the celebrated Trimbach style: structured, long-lived, fruit-driven, dry, elegant, and above all balanced. Family is also central to everyday life at Trimbach. Winemaking is expertly managed by 12th-generation Pierre, alongside his nephew Julien. Pierre's brother, Jean, and Pierre's daughter Anne, the eldest of the 13th generation, are global brand ambassadors. In 2023, Trimbach was certified HVE-3 Organic reflecting their dedication to creating the highest-caliber expressions of their terroir.

TERROIR & VINTAGE NOTES

In 2012, nearly 5 acres of the Grand Cru Schlossberg was acquired by the Trimbach family. The first vintage produced is 2014. Grand Cru Schlossberg has a granitic terroir – granite from Thannenkirch above Ribeauvillé and granite migmatite from Kaysersberg. Planted in horizontal terrasses, south facing, located next to the castle, just under the forest, the vineyard benefits from a cooler microcosm. The age of the vines is 35–40 years, with yields 35 hl/ha.

WINEMAKING & AGING

The grapes were handpicked as late as possible in order to achieve maximum ripeness, which in turn, gives optimum depth of flavor and complexity. After a very gentle pressing in a pneumatic press, the juice ferments in temperature-controlled stainless steel vats for three to four weeks.

TASTING NOTES

Concentrated stone-fruit aromas with green apple, citrus and mineral finesse. Its stony, precise and balanced with lemon, pear and apple on the palate which lead to a lingering finish.



ORIGIN

Alsace Grand Cru AOC, Alsace,
France

GRAPE VARIETIES

100% Riesling

SIZES

750ml

TECHNICAL DETAILS

ABV: 13%, Closure: Cork

WINEMAKER

Pierre Trimbach

