

Liqueur de Poire, Pear Liqueur

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

From a variety of top-quality fruit orchards.

WINEMAKING & AGING

Pear, water, alcohol, sugar, and burnt sugar are blended together in a refrigerated vat. When the alcohol reaches 25% the mixture is then filtered and bottled.

TASTING NOTES

Lush palate with aromas of intense pear fruit. Viscous and intensely sweet with accents of citrus and tropical fruit.



ORIGIN

France, Alsace, France

GRAPE VARIETIES

100% Pear

SIZES

750ml

TECHNICAL DETAILS

ABV: 25%, Closure: Cork

WINEMAKER

Pierre Trimbach



750ML

