

# Mirabelle Grande Reserve Plum Brandy

## 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

After crushing the fruit, fermentation begins at temperature control between 71°F and 77°F followed by distillation in copper alembics at a minimum temperature of 140°F. The aroma and the taste of the original fruit is extracted and conserved during the distillation process using steam heated stills. Distillation is a single continuous process with the elimination of the initial "head" and final "tail" distillate in order to keep only the best of the distillation called the "heart."

## TASTING NOTES

Extremely pure and clear with aromas of lush yellow plums with hints of baking spice. Crisp and clean, pure fruit plum flavors with a long finish.



## ORIGIN

France, Alsace, France

## GRAPE VARIETIES

100% Mirabelle Plum

## SIZES

750ml

## TECHNICAL DETAILS

ABV: 45%, Closure: Cork

## WINEMAKER

Pierre Trimbach



750ML

