

Pinot Blanc 2023

BACKGROUND

Since 1626, the Trimbach family have been a reference point for fine Alsace wine. For 13 generations, the family has crafted wines that are structured, long-lived, fruity, elegant, and balanced. It is the celebrated Trimbach style. Their wines are sought out by collectors and enthusiasts in earnest, and they've held the distinction of being the United States' number one still wine Alsace producer since 1978. The Trimbachs are also one of the largest owners of Grand Cru vineyards in the region which account for an impressive third of their total production. And in 2023, they attained the EU's coveted HVE-3 Organic certification — one of the most rigorous organic standards in the world. These are just a few elements (of many) that speak volumes about their dedication to creating the highest-caliber expressions of their terroir, like this lovely Pinot Blanc.

TERROIR & VINTAGE NOTES

The Trimbach vineyards — as well as those of their partner winegrowers — are situated on hillside terroirs nestled against the foothills of the Vosges. These vineyard parcels benefit from optimal sunshine and the protection afforded by the mountains, and consequently receive only limited rainfall. The soils are composed primarily of limestone, marl, and sandstone, with a southern and south-eastern exposure. Winter 2023 was mild and dry; March and April brought generous rainfall. In May and June, temperatures were significantly above normal. It was very windy, and drought conditions prevailed. Mid-July saw rain and a drop in temperatures — making for a difficult start to véraison — followed by very hot days in late August, and, from mid-September onward, a succession of cool nights that ensured ideal maturation.

WINEMAKING & AGING

Grapes are selected at maturity then crushed and delicately pressed in a pneumatic press. The wine is vinified in a dry style in stainless steel vats. No malolactic fermentation, or long aging on lees, in order to preserve freshness, acidity, and fruit-driven aromas.

TASTING NOTES

Look for concentrated aromas of white flowers and apricots, which introduce a smooth, medium-bodied palate rippling with lush, yellow peach and apricot character, all balanced by a powerful freshness. Enjoy this with light meals, salads, poultry, chicken, veal, roasted pork, seafood or pasta. Also great with shellfish or a selection of small plates shared family-style.



ORIGIN

Alsace AOC, Alsace, France

GRAPE VARIETIES

100% Pinot Blanc

SIZES

750ml

TECHNICAL DETAILS

ABV: 13%, TA: 5.25, RS: 2.1, Ph: 3.33,
Closure: Screw Cap

WINEMAKER

Pierre Trimbach



750ML

750ML

750ML

