

Pinot Noir Reserve Personelle 2020

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

Pinot Noir Cuve 7 owes its name to the number of the vat in which it was first produced. Only produced in exceptional years, this wine comes from the best parcels of the Rotenberg vineyard in Ribeauvillé. Rotenberg's terroir for Pinot Noir is red iron clay similar to Volnay 1er Cru Les Caillerets in Burgundy. The clones come from a Massale selection of Pommard Clos des Epenots. The Pinot Noir Reserve Personelle has a lower yield as some Grand Crus from Burgundy at 30-35 hl/ha.

WINEMAKING & AGING

The Pinot Noirs are the only Trimbach wines which undergo malolactic fermentation (in tank) and they are bottled after 6 months ageing on the fine lees while in stainless steel tanks.

TASTING NOTES

Aromatics of red fruits such as wild strawberries and black berries, and subtle sous-bois notes like fresh mushrooms and moss. Amazing structure, superb texture and depth thanks to its silkiness and flavor. fruits flavors.



ORIGIN

Alsace AOC, Alsace, France

GRAPE VARIETIES

100% Pinot Noir

SIZES

750ml

TECHNICAL DETAILS

ABV: 14.50%, TA: 4.85, RS: <0.3, Ph: 3.17, Oechsle/Brix: #REF!, Closure: Cork

WINEMAKER

Pierre Trimbach



750ML

750ML

750ML

