

Poire William Grande Reserve William Pear 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 22° and 25° followed by distillation in copper alembics at a minimum temperature of 60°. 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." Poire William undergoes aging in stainless steel for a minimum of 16 months

TASTING NOTES

Extremely pure and clear with aromas of lush ripe pears with hints of cinnamon and cardamom. Crisp and clean, pure fruit pear flavors with a long finish.



750ML



ORIGIN

France, Alsace, France

GRAPE VARIETIES

100% Poire William Pear

SIZES

750ml

TECHNICAL DETAILS

ABV: 35%, Closure: Cork

WINEMAKER

Pierre Trimbach

