

Riesling Hommage a Hubert Trimbach 2023

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

A selection of Riesling from various Alsace Grands Crus. The 2023 vintage showed a dry mild, winter, followed by a wet and mild Spring. The Summer was hot and dry, but a bit of rain helped the vines cope with water stress. The harvest was sunny with cool nights, favorable for the Riesling to ripen beautifully. It is a vintage with freshness and fruitiness, and is very accessible today.

WINEMAKING & AGING

Grapes selected at their peak of ripeness, crushed and gently pressed in a pneumatic press. Vinified in a dry style, in stainless steel vats and old neutral casks, without malolactic fermentation or long ageing on lees, in order to preserve freshness, liveliness and fruity aromas. Bottled in spring 2024.

TASTING NOTES

This is the very definition of the Alsace Riesling, well anchored in the dry and balanced Trimbach style. It has aromas of white flowers and citrus fruits with a crisp, seductive, juicy finish.



ORIGIN

Alsace AOC, Alsace, France

GRAPE VARIETIES

100% Riesling

SIZES

750ml, 375ml

TECHNICAL DETAILS

ABV: 13%, TA: 6.09, RS: 2.8, Ph: 3.22,

Closure: Cork

WINEMAKER

Pierre Trimbach



375ML

375ML

750ML

750ML

