

TRIMBACH PINOT GRIS 2002 « RESERVE PERSONNELLE »

Appellation: Appellation Alsace Contrôlée.

Vineyard sources: Grand Cru Osterberg.

Soil: Very stony argilo-calcaire over base of sandstone. 250 to 350 meters above sea level.

Average production: 1100 cases.

Yield: average 48 hl / ha.

Density of planting: 5500 vines per hectare.

Age of the vines: 25 years old.

Fermentation vats: temperature controlled stainless steel.

Fermentation temperatures: 20 degrees Celsius

Malolactic: no malolactic fermentation.

Winemaker: Pierre TRIMBACH, 12th generation.

Bottling: Following spring, exclusively Domaine bottled.

Final wine analysis: Alcohol 13,7 %

Residual sugar: 11,0 g/l

Total tartaric acidity: 6.9 g. per liter (H 2 SO 4)



Comments:

2002 was a very good vintage in Alsace, thanks to the superb month of October.

The grapes are picked as late as possible in order to achieve maximum ripeness which, in turn, gives optimum depth of flavour and complexity.

The grapes are picked by hand and pressed very gently in a pneumatic press. The juice runs into the cellar by gravity and clarifies naturally prior to fermentation. The juice ferments in stainless steel at controlled temperature for 2-3 weeks. In this case the fermentation stopped naturally and some very little residual sugar is now balanced by good ripe acidity to give this wine a beautiful balance. One has to say that the grapes were picked at excellent richness level, close to the « Vendanges Tardives » level. The wine is not oak-aged, as the Trimbachs believe that wood gives nothing to their wines, the salient characteristics of which are extreme purity and concentrated fruit. Bottling is early to preserve freshness and wines then bottle-aged before leaving the winery.

Tasting notes:

Rich and fragrant nose, apricot, ripe pear and mango with a touch of botrytis.

Very ripe fruits in the palate, creamy texture, full-bodied. Very charming, meaty, rich, and good acidity. Beautifully balanced. Ageing potential 12 - 15 years.

Serving Suggestions:

Delicious with rich dishes. Foie - gras or goose-liver pâté, veal sweat breads, duck filets...

Excellent wine to be matched with creamy sauces and mushrooms.

Great companion to many fish dishes, smoked salmon for instance, Dover Sole, Turbot, Monkfish, Sea bass...

Great companion to white meats, veal, poultry, chicken... in white wine sauces.

Pinot Gris is one of the very few wines able to perfectly match Fusion Cuisine and Asian Flavours.