



PINOT BLANC 2008

This is a pleasure wine.

Growers in Alsace usually grow two types of Pinot Grapes:

« Pinot Blanc », also called le « vrai Pinot », quite green in colour with higher acidity than its counterpart « Auxerrois ».

« Auxerrois », originally from the « Moselle » region in France more golden in colour, fatter and richer than « Pinot Blanc », sometimes a little « heavy ».

Trimbach 2008 « Pinot Blanc » is a blend of 80 % « Auxerrois » and 20 % Pinot Blanc ». We always found that the blend is a much better wine than if you vinify them separate.

These grapes bought from about 100 growers are carefully selected by Jean and Pierre Trimbach at the harvest, gently pressed in « Pneumatic » presses, and totally dry vinified. Harvest was done late September, early October.

The clarity and purity of the fruit is already reflected in the wine. 2007 Pinot Blanc has a beautiful fruitiness, it is an « all purposes » drinking wine!

It is an elegant wine easy to understand, Pinot Blanc is the wine to choose to introduce Alsace wine to the people who never had Alsace wine before.

Ideal when poured by the glass, it is fresh and clean, smooth in the aftertaste, medium-bodied with good fruit acidity.

Enjoy Pinot Blanc with light meals, salads, poultry, chicken, veal, roasted pork, seafood, pasta... Ageing potential 5 years.

Enjoy with everything except ceremony!

Residual Sugar: 2.3 g

Alcohol : 12,50 % vol.

Total Acidity : 6.67 g/l. (tartaric)

