



**TRIMBACH PINOT GRIS 2006 « RESERVE »**

*The wine is produced with 100 % Pinot Gris, by law.*

*The origin of this grape is Burgundy where it is known as « Pinot Beurot » same looking - tasting grape. Both Pinot Gris and Pinot Beurot are mutations of Pinot Noir.*

*Pinot Gris represents roughly 1500 hectares in Alsace out of 15.000 total and continues to grow in popularity world-wide.*

*These grapes were selected by Pierre and Jean Trimbach and picked the last week of September. This 2005 Pinot Gris « Reserve » was vinified to complete dryness with 7,4 g. residual sugar. Fermented in stainless steel vats with no oak ageing. Bottling was done in the spring of 2006 to preserve the freshness, the nice acidity and of course the ageing capability.*

*This classical example of Pinot Gris is probably one of our best « Reserve » quality Pinot Gris produced as 2005 was a beautiful vintage for this grape variety and for Alsace in general. It has a nice colour , the wine is fat and viscous, it has a lovely texture and nice creaminess on the palate.*

*Very ripe and harmonious style. Rich with yellow juicy peaches on the nose as well as ripe pears : full bodied with ripe smoky tropical fruit flavours and a long slightly nutty finish.*

*Rich and fragrant, a delightful discovery for many wine lovers.*

*Serve chilled, an excellent companion to fish, especially salmon, and white fishes, scallops, white meat, veal and chicken, pâtés, mushrooms... or just on its own, it makes an excellent aperitif.*

*Such Pinot Gris match Fusion cuisines as well and spicy cuisines, Chinese food, Indian cuisine, curries and sushies.*

*Pinot Gris is a great wine for people used to drink chardonnay who are looking for more fruit and complexity as well as more pleasure.*

*Ageing potential 5 to 10 years.*

