

2002 Pinot Gris 13th Generation



One of the finest vintages for Pinot Gris in Alsace 2002 produced top quality grapes with both ripe sugars and vibrant acidity.

Vineyards : The Osterberg Grand Cru just above the winery in Ribeauvillé

Soil: Deep, stony mix of clay and limestone, over a sandstone base.

Planting: 5.500 vines per hectare, 32 years average age.

Production: only 250 cases

Alcohol:	12,6 %
Résidual Sugar:	62 grams/liter
Total Acidity:	7,7 grams/liter

2002 Pinot Gris 13th Generation

These grapes were picked early October in our finest Pinot-Gris vineyards just behind the winery at already extremely high natural degrees of ripeness, 16,3% potential alcohol !

A nice "Vendange Tardive" ("V.T.") potential or "Late Harvest" picked before the official opening date of the "V.T" picking.

The official "V.T" picking opening dates are usually two to three weeks later than the official opening of the "regular" harvest.

This particular vineyard gave us a nice surprise being already "touched" by the noble rot so early in the season.

This pure noble rot brought enormous complexity to the wine as well as extreme purity and finesse.

One barely tastes the 62g/l of residual sugar because of its intense ripe acidity.

Ageing potential : another 10 + years.

Date of release: January 2010 after spending 8 years in the bottle in the Trimbach cellars.

Food pairing: Foie Gras, white meats, poultry, exotic asian cuisines, sweet breads, tarte tatin, etc...

Parker: 94 points