

## Trimbach Gewurztraminer 'Seigneurs de Ribeaupierre'

### COUNTRY

France

### REGION

Alsace

### GRAPE

Gewurztraminer

### VINTAGE

2015

### ABOUT THE DOMAINE

Maison Trimbach's viticultural origins date back to 1626. Since then, thirteen generations of winemakers, devoted to the passion for Alsace wines, have consistently distinguished themselves by the quality and authenticity of their wines. The Alsace region is possessed of exceptional vineyards. The vines are, on average, 45 years old. Each wine is made from a single grape variety, with Riesling representing half of the production. The estate's 61 ha vineyards and the grapes from their 35 winegrowers have been grown organically for 10 years and became officially certified organic in 2023. The key words to describe all the Trimbach wines are: balance, purity, consistency and minerality. The objective is to bring out the terroir in each of the wines.

### WINEMAKING

This wine is crafted from the finest Gewurztraminer grapes which are handpicked from the Ribeaupierre castle vineyards. Hand-harvesting of the grapes. Making use of gravity to process the juice in the cellar.

### TASTING NOTES

Spicy and exotic on the nose. Ripe but not sweet. Fine, stylish, concentrated wine with lovely grip. Purity of flavours, beautiful elegance and very persistent. Great power and richness while retaining a balance of finesse and elegance.



### TECHNICAL NOTES

**Alcohol by volume**  
13.5%

**Vegan**