

## Trimbach Pinot Blanc

### COUNTRY

France

### REGION

Alsace

### GRAPE

Pinot Blanc

### VINTAGE

2021

### 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

Strictly speaking, Alsace Pinot Blanc is a blend of two varieties: Auxerrois brings juicy ripe fruit and body, while Pinot Blanc proper is drier and more acidic, adding freshness and backbone to the blend. After harvesting, the grapes are brought directly to the winery where the grapes are fermented in stainless steel and bottled early without malolactic fermentation.

### TASTING NOTES

The "pure pleasure" wine! Early ripening, it is dry, well balanced, supple and thirst-quenching. Pinot Blanc excels in a friendly approach to Alsace wines: as an aperitif, at banquets, receptions or light meals. Food pairings include; tarts flambees, shellfish, fried calamaries, pies, cold cuts.



### TECHNICAL NOTES

**Alcohol by volume**  
13%

**Residual Sugar**  
3.5g/L

**pH Level**  
3.31

**Acidity**  
5.34g/L

**Vegan**