

TRIMBACH MUSCAT 2009 "RESERVE"

Appellation : Appellation Alsace Contrôlée.
Lieux-dits : several lieux-dits
Soil: Marno-calcaire.
Grape variety : 90 % Muscat Ottonel – 10 % Muscat d'Alsace
Production : 1700 cases
Yield : 60 - 70 hl / ha.
Density of plantation : 5500 plants per hectares
Age of the vines : between 20 and 30 years old
Fermentation : thermo regulated stainless steel vats
Fermentation temperature : 15 ° Celsius
Malolactic : no malolactic fermentation.
Winemaker : Pierre TRIMBACH, 12th generation
Bottling : spring following the harvests, at the winery.

Introduced into Alsace around 1850, this variety represents about 350 hectares today out of 14000 hectares total.

Small in production, one can find two different grapes of Muscat:

- Muscat OTTONEL, with a white colour, brings the roundness and the softness of the wine as well as the fruitiness.
- Muscat d'ALSACE, more often with a red colour brings the natural acidity of the wine and the fruitiness. This natural acidity will also support the fruit.

It is the only Muscat in France which is dry vinified. It really reflects the grape fruitiness and therefore makes a superb aperitif.

Muscat as a grape is very sensitive to what the French calls « la coulure ». It means that it just won't flower at flowering time, around June 20th, if the weather is slightly too cold or humid.

2006 was an exceptional vintage in Alsace, and this Muscat is a great success. It really reflects the grape fruitiness and refreshes the palate.

The nose speaks by itself and the flavour lingers on the palate. The highly scented « nose » leads into a flavour so fruity that you almost think you are eating ripe grapes.

Muscat is a wine which is best-drunk young in Alsace, we like to serve it as an aperitif, but it is also excellent with asparagus, melon or spicy dishes.

Alcohol: 12,4%
residual sugar: 1,1 g/l
total acidity : 6 g/l (tartaric acid)

