

## TRIMBACH PINOT GRIS 2005 « RESERVE PERSONNELLE »

Appellation: Appellation Alsace Contrôlée.

Vineyard sources: Grand Cru Osterberg, south and south-east exposure.

Soil: Very stony argilo-calcaire over base of sandstone. 250 to 350 meters above sea level.

Average production: 2200 cases.

Yield: average 45 hl / ha.

Density of planting: 5500 vines per hectare.

Age of the vines: 25 years old.

Fermentation vats: temperature controlled stainless steel.

Fermentation temperatures: 20 degrees Celsius

Malolactic: no malolactic fermentation.

Winemaker: Pierre TRIMBACH, 12th generation.

Bottling: Following spring, exclusively Domaine bottled.



2005 was an extremely good vintage in Alsace, thanks to the superb month of October. Our "Réserve Personnelle" quality Pinot Gris is only produced in top vintages.

The grapes are picked as late as possible in order to achieve maximum ripeness which, in turn, gives optimum depth of flavour and complexity.

The grapes are picked by hand and pressed very gently in a pneumatic press. The juice runs into the cellar by gravity and clarifies naturally prior to fermentation. The juice ferments in stainless steel at controlled temperature for 2-3 weeks. In this case the fermentation stopped naturally and some very little residual sugar is now balanced by good ripe acidity to give this wine a beautiful balance. These grapes were picked at excellent richness level, around 14° potential alcohol. The wine is not oak-aged, as the Trimbachs believe that wood gives nothing to their wines, the salient characteristics of which are extreme purity and concentrated fruit. Bottling is early to preserve freshness and wines then bottle-aged before leaving the winery.

### Tasting notes:

Rich and fragrant nose, apricot, ripe pear and mango with a touch of botrytis.

Very ripe fruits in the palate, creamy texture, full-bodied. Very charming, meaty, rich, and good acidity. Beautifully balanced.

Delicious with rich dishes. Foie - gras or goose-liver pâté, veal sweat breads, duck filets...

Excellent wine to be matched with creamy sauces and mushrooms.

Great companion to many fish dishes, smoked salmon for instance, Dover Sole, Turbot, Monkfish, Sea bass...

Great companion to white meats, veal, poultry, chicken... in white wine sauces.

Pinot Gris is one of the very few wines able to perfectly match Fusion Cuisine and Asian flavours and spices.

Ageing potential 10+ years.