

**Trimbach**

# Pinot Gris Réserve 2018



## TASTING NOTE

Heady, fragrant Pinot Gris, dry yet packed with fruit, with a touch of smokiness on the finish.

## VITICULTURE

Trimbach's winemaking heritage traces back to 1626. Situated around Ribeauville, their vineyards benefit from Alsatian microclimate. Planted on a fault line created 50 million years ago, they offer diverse terroirs. Trimbach Réserves, from old vineyards, promise complexity and ageing potential.

## FOOD MATCHING

The selection of very ripe grapes allows this Pinot Gris Réserve to match wonderfully with exotic, Asiatic and Japanese food. It really comes into its own with terrines, foie gras, smoked fish, fish in sauce (notably salmon) and white meats.

|                 |                                  |
|-----------------|----------------------------------|
| SIZE            | 75cl                             |
| VINTAGE         | 2018                             |
| ABV             | 14%                              |
| GRAPE VARIETIES | Pinot Gris (100%)                |
| CLOSURE         | Natural Cork                     |
| SKU CODE        | 63866118                         |
| EXPRESSION      | White, Crisp, Dry and Refreshing |
| COUNTRY         | France                           |
| REGION          | Alsace                           |
| ALLERGENS       | Sulphur                          |
| SUITABLE FOR    | Vegans, Vegetarians              |
| CLOSURE         | Natural Cork                     |
| PH              | 3.36                             |
| TOTAL ACIDITY   | 6.06g/l Tartaric                 |
| RESIDUAL SUGAR  | 2.5g/l                           |
| SKU             | 63866118                         |