

















TRIMBACH

Riesling 390ÈME 2016

\$80.17*

* Suggested retail price

HVe3 HVe3  Sustainable  In conversion

	Product code	874531
	Format	12x750ml
	Listing type	Private Retail - Special Order
	Status	Unavailable
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Alsace
	Appellation	Alsace
	Varietal(s)	Riesling
	Alcohol percentage	12.8%
	Colour	White
	Sugar	Dry
	Closure type	Cork

ABOUT THIS WINERY

For almost four centuries, the Trimbach Family has been promoting Alsace and its history, exceptional terroirs and fine wines. Maison Trimbach remains in Ribeauvillé and is owned by the two grandsons of Frédéric Théodore, Bernard and Hubert. The quality of the wines has garnered the estate nearly universal acclaim and landed the wines on tables at every single Michelin 3-star restaurant in France.

TASTING NOTES

Golden robe with shimmering green reflections. It reveals with finesse its bouquet of ripe fruits with white cherries and its aromas of flowers. Gourmet and seductive on the first palate, its sparkling and crystalline acidity gives it aromatic precision as well as superb length. This gastronomic Riesling is ideal as an aperitif or with grilled fish, shellfish in butter or roasted white meats in sauce as well as traditional French dishes or spicy cuisines.

PRODUCT NOTES

A tribute to the talented winegrowers who have followed us for decades and who share the same passion for exceptional Rieslings. From North to South, these renowned Grands Terroirs and localities sparkled in 2016, the year of the 390th anniversary of Maison Trimbach 1626-2016.

PRODUCTION NOTES

Grapes are harvested at maturity then crushed and delicately pressed in a pneumatic press. Vinified in a dry style in stainless steel vats and old casks. No malolactic fermentation, or long ageing on lees to preserve freshness, liveliness and fruity aromas. Bottled in the spring 2017. The wine was released four years after the harvest and already expresses superb development with ageing potential between 10-12 years.

MELANIE ELDRIDGE
(204) 794-7277
Manager, Manitoba and
Saskatchewan



- 95 Points -
Wine Enthusiast

- 94 Points -
Vinous

- 93 Points -
Wine Spectator