

## Trimbach Pinot Blanc 2014

This is a real pleasure wine. We often call it a great welcoming wine or a « glug glug glug » wine.

Growers in Alsace usually grow two types of Pinot Grapes: Pinot Blanc, also called le « vrai Pinot », quite green in color with higher acidity than its counterpart Auxerrois, and Auxerrois, originally from the Moselle region in France more golden in color, fatter and richer than Pinot Blanc, sometimes a little heavy.

Trimbach 2014 « Pinot Blanc » is a blend of 70 % Auxerrois and 30 % Pinot Blanc. We always found that the blend is a much better wine than if you vinify them separate.

These grapes bought from about 100 growers are carefully selected by Pierre Trimbach during the harvests, gently pressed in pneumatic presses, and totally dry vinified. The clarity and purity of the fruit is already reflected in the wine.

2014 Pinot Blanc has a beautiful fruitiness, it is an « all purposes » drinking wine! It is an elegant wine easy to understand, Pinot Blanc is the wine to choose to introduce Alsace wine to the people who never had Alsace wine before.

Ideal when poured by the glass, it is fresh and clean, smooth in the aftertaste, medium-bodied with good fruit acidity.

Enjoy Pinot Blanc with light meals, salads, poultry, chicken, veal, roasted pork, seafood, pasta... Enjoy with shell fish, tapas or a couple of small plates shared « family style ».

Don't keep it too long. Around 5 years.

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Alcohol: 12,67%  
Residual Sugar: 4,9 g/l  
Total Acidity: 6,81g/l

