



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, originally from the Moselle region in France, which has a more golden in color, which is fatter and richer than Pinot Blanc, sometimes a little heavy.

Trimbach 2018 « Pinot Blanc » is as always 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 separately.

These grapes bought from about 70 growers are carefully selected by Pierre Trimbach during the harvest, gently pressed in pneumatic presses, and totally dry vinified. The clarity and purity of the fruit is already reflected in the wine.

2018 Pinot Blanc has a nice fruitiness and a very elegant freshness. The vintage 2018 was more rich and powerful, this Pinot Blanc retains all its balance.

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, rawfishes, 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 : 12,8 %  
Residual sugar : 1,9 g/l  
Tartaric Acidity: 5,08 g/l