Trimbach

# Gewurztraminer Seigneurs de Ribeaupierre 2016




WHITE STILL WINE | FRANCE | ALSACE | SUITABLE FOR VEGANS

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|---|---|
| SIZE | 75cl |
| VINTAGE | 2016 |
| ABV | 14% |
| GRAPE VARIETIES | Gewürztraminer (100%) |
| CLOSURE | Natural Cork |
| SKU CODE | 63896116 |
| EXPRESSION | White, Round and Fruity |
| COUNTRY | France |
| REGION | Alsace |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Natural Cork |
| PH | 3.42 |
| TOTAL ACIDITY | 5.79g/l Tartaric |
| RESIDUAL SUGAR | 12.4g/l |
| SKU | 63896116 |

## TASTING NOTE

This is a gloriously mature fine wine, retaining vivacious freshness and balance alongside the nuance and complexity that comes from long ageing in the Trimbach cellars. It has a restrained, precise and pure nose of rose petals, cantaloupe and fresh honeycomb. Exquisitely-balanced in the mouth, with creamy texture, ripe pear, crystallised ginger, Turkish delight, canteloupe melon, muscat grape, almond oil and a fabulously long finish.

## VITICULTURE

Grown on vines over 50 years old in coteaux, in the Ribeauvillé locality of Trottacker with deep clay-limestone soil; in the Bergheim locality of the Gruenspiel on Keuper marls; and in Hunawihr locality of the Muehlforst with marl-limestone soil on shell limestone substrate of the Muschelkalk. Exposures South and South-East.

## FOOD MATCHING

Enjoy with goose foie gras, spicy and aromatic dishes, Asian cheeses and fresh fruit-based desserts