



## Trimbach – Pinot Blanc

**Origin :** France.

**Appellation :** AOC Alsace.

**Grape Varieties :** 100% Pinot Blanc.

**Tasting Note :** Pale straw with green reflections colour. Rich and concentrated, with white flower and apricot notes. Smooth, medium-bodied with good fruit acidity.

**Food Matching :** Served with shellfish, cold meats, tartes flambees, pies, other light appetizers and seafood.



## Trimbach - Riesling

**Origin :** France.

**Appellation :** AOC Alsace.

**Grape Varieties :** 100% Riesling.

**Tasting Note :** Bright straw colour. Aromas of lime, pear and jasmine. Fresh on entry, then fatter and plumper in the middle but nicely aromatic, very much in the style of the vintage. The lemony finish is clean and persistent.

**Food Matching :** Enjoy with meal, shellfish, seafood, pork dishes and refined spicy or Asian dishes.



## **Trimbach – Gewurztraminer**

**Origin :** France.

**Appellation :** AOC Alsace.

**Grape Varieties :** 100% Gewurztraminer

**Tasting Note :** Bright pale gold colour. Aromas of cinnamon, nutmeg, lychee and rose petals. This wine is rich, intense, luscious and well-balanced, with a dry, spicy finish.

**Food Matching :** Delicious with spicy foods, including Asian and fusion cuisines. Also an ideal wine to pair with strong cheeses.



## **Trimbach – Riesling Cuvée Frederic Emile**

**Origin :** France.

**Appellation :** AOC Alsace.

**Grape Varieties :** 100% Riesling.

**Tasting Note :** Straw gold color with green tint. Very attractive already, quite powerful nose. Full bodied wine with intensity, depth and beautiful mineral flavour. Rich, ripe acidity in the palate. Great personality and finesse.

**Food Matching :** Pair with gourmet foods, quality fish, caviar, and fine white meats.