

Alsace

Winegrowing area:

The Alsace winegrowing area is located at the foot of the eastern flank of the Vosges between Strasbourg and Mülhausen. It's primarily known for its white wines made from Riesling, pinot blanc, Gewürztraminer and Muscat vines. The majority of the wines are pure. The pinot noir is the basis of the only red wine or rather rosé of the region. The Alsace doesn't permit the sale of wine in casks. The wine must be sold in bottles that are typically narrow and long.

Trimbach vineyard

Founded by Jean Trimbach in 1626, the renowned vineyard can look back on a long and successful history. The vineyard's unchanged maxim for 13 generations has been: "We don't want to be one of the biggest, but one of the best." As an equally talented as well as ambitious and internationally acclaimed cellar master, Pierre Trimbach has been preparing the wines since 1985. As a charming Trimbach ambassador and hard-working salesperson, daughter Anne has been making the wines better known throughout the world since 2008. The pretty vineyard is located in an idyllic position on the Alsace route des vins. The Trimbachs' over 40-hectare vineyard lies at the foot of the Vosges. The vineyard's trademarks are the distinctly pure and dry wines in the famous Trimbach style that are impressive for their long shelf lives and the fact that they look beautifully fresh in the glass, even after ten years.

Wine recommendations:

2016 Pinot blanc	0.2 L/0.75 L	9.50/30.00
2014 Riesling	0.2 L/0.75 L	11.00/35.00

Typical regional dishes:

Alsace onion tart with crème fraîche and preserved courgettes	10.00
Sauerkraut Wulfsdorf pork with sauerkraut and mashed potato	26.00
Braised shoulder of beef with pinot noir onions, potatoes and carrots	27.00