



TRIMBACH

CLOS STE HUNE RIESLING 2016

BACKGROUND

The Trimbach's have a purist vision. For three centuries and across 13 generations, the family has produced wines that are structured, long-lived, fruity, elegant and balanced: the celebrated Trimbach style. The family personally looks after each operation, from planting to harvests and from vinification to bottling.

The viticultural origin of the Trimbach family dates back to 1626, when Jean Trimbach, was recognized as a citizen of Riquewihr. From then on, the Trimbach's were renowned for their wine-growing. Maison Trimbach's vineyards are all situated around Ribeauvillé (Ribeauvillé, Hunawirh, Bergheim, Rorschwihr, Riquewihr and Mittlewihr). They benefit from the unique Alsatian microclimate, thanks to the Vosges Mountains protection, which preserves the plain from the rain. The vineyards were planted on the Ribeauvillé's fault line that fractured 50 million years ago between the Vosges Mountain range and the Black Forest offering a mosaic of terroirs including the complex calcareous limestone and bio-degraded seashell fossils called "Muschelkalk".

In 1919, after centuries of making Rieslings, the Trimbach family created one of the world's greatest dry white wines: Clos Ste Hune.

APPELLATION

Alsace, France

VARIETAL COMPOSITION

100% Riesling

WINEMAKING & VINTAGE NOTES

Clos Ste Hune, is a 3.75-acre historic vineyard in the Rosacker Grand Cru, belonging to the Trimbach family for over two centuries. The on average 50 year old vines are planted on cool Calcareous soil including the famed "Muschelkalk", with a gentle incline and a high percentage of limestone. This allows this Riesling to develop a specific aroma with a wonderful concentration of fruits and minerality.

The 2016 spring growing season had more rainfall than the previous vintages with flowering occurring mid-June. August was marked by wonderful and beneficial dry weather ultimately producing a great, classic vintage with exuberant fruitiness and delicious ripe Rieslings with optimal natural tension.

AGEING

Bottling is done early to preserve freshness (without oak ageing), and the wine rests in bottle in the cellar for approximately five years before reaching the marketplace, ensuring the wine is both ready to drink upon release but also can be cellared for many years to come.

TASTING NOTES

An elegant, opulent, very pure and crystalline Riesling. Bone dry with a mineral backbone with wonderful energetic balance. Notes of yellow plum, quince, green pear, lemon verbena, apricot, and tropical fruit wrap around the stony, mineral core.

Pairs wonderfully with smoked fishes, trout, but also sea bass, Saint-Pierre (fish), dover sole, as well as poultry, goose, veal, pork dishes.



98+ VINOUS
POINTS
April 2018

98 PTS JAMES SUCKLING 12/20



WINEMAKER

Pierre Trimbach

TECHNICAL DATA

Total Acidity: 5.33 g
pH: 3.05
RS: 5.09 g/L

Alcohol
12.94%



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