



TRIMBACH

"FRÉDÉRIC ÉMILE" RIESLING 2013

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 Ribeauville (Ribeauville, Hunawehr, 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 Ribeauville'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 the 1960's, the Trimbach family decided that it was time for a second great dry Riesling, thus Cuvée Frédéric Émile, the signature wine of the Trimbach family was created.

APELLATION

Alsace, France

VARIETAL COMPOSITION

100% Riesling

WINEMAKING & VINTAGE NOTES

Winter and spring were humid and cold causing a delay in flowering. A hot summer caused water stress in some places, then light rains in August relieved the vines, finally allowing them to reach a beautiful maturity. The harvests occurred under ideal conditions: sun, mild temperatures and cool nights.

The grapes were picked in the Geisberg and Osterberg Grands Crus at full ripeness resulting in optimum depth of flavor and complexity. The vinification was very traditional. The grapes are pressed very gently in a pneumatic press. The juice ferments in temperature-controlled stainless steel vats for 3–4 weeks.

AGEING

The wine is not oak-aged, and is vinified to complete dryness with no residual sugar. Bottling is done early to preserve freshness, and the wine rests in bottle in the cellar for six years minimum before reaching the marketplace, ensuring the wine is both ready to drink upon release but also can be cellared for 20 years or more.

TASTING NOTES

The intense gold color reflects the maturity and extraordinary concentration of the 2013 vintage. Exotic and fruity nose, with scents of acacia flowers, evoking a hint of botrytis at the end of this exceptional season. The attack is flavorful and seductive, the ripe acidities and structure of the wine balance and extend the finale.

Pairs well with noble fish, lightly creamed sauce or with sage white butter. Excellent with Meunière sweetbread and gratin dauphinois, roasted poultry, tagliatelle and chanterelles. Also delicious with crustaceans, lobster in particular an spicy cuisine such as tagine with dried fruits and vegetables and Thai green curry with langoustines.

WINEMAKER

Pierre Trimbach

TECHNICAL DATA

TA: 9.32 g/L

RS: 8.8 g/L

pH: 2.95

Alcohol

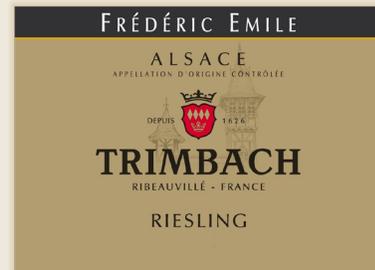
12.42%

DEPUIS 1626



TRIMBACH

RIBEAUUVILLE - FRANCE



95 JAMES SUCKLING
September 2015
POINTS

93+ PTS VINOUS 2/15

92+ PTS WINE ADVOCATE 10/15



TaubFamilySelections.com



@TaubFamilySelections



@TaubFamilySelections



@TaubFamilySelections



@TFSelections



TAUB FAMILY
SELECTIONS