



# TRIMBACH

## "FRÉDÉRIC ÉMILE" RIESLING 2014

### 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.

### APPELLATION

Alsace, France

### VARIETAL COMPOSITION

100% Riesling

### WINEMAKING & VINTAGE NOTES

After a fairly mild and dry winter, the heavy heat of spring encouraged budburst and flowering. Toward the end of June, a slight water deficit slowed down the advance. The summer was mostly cool, especially the month of August. In September it was humid but with mild temperatures; the weather in October was exceptional.

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.

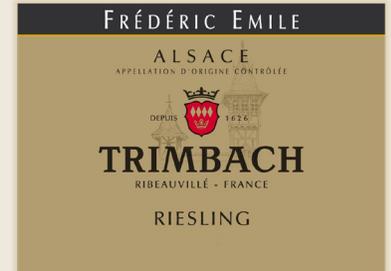
### AGEING

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 seven years 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

Typical nose of citrus fruits, white flowers, flint. Dry and powerful wine with great aromatic complexity enhanced by a chiseled acidity. The expression is ample and finely underlined by its mineral notes. This grape variety is the big winner of this vintage: finesse and freshness are at the rendezvous.

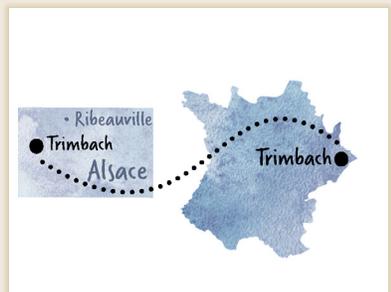
Perfect with sea urchins, oysters, langoustines in tartare or cooked, with just-grilled fish, a white butter sauce, crayfish or blue lobster with melted butter. Also great with Meunière sweetbreads and gratin dauphinois, roast poultry, tagliatelle and chanterelle mushrooms, vegetables donburi.



**96** JAMES SUCKLING  
September 2015  
POINTS

94+ PTS WINE ADVOCATE 6/17

94+ PTS VINOUS 12/15



### WINEMAKER

Pierre Trimbach

### TECHNICAL DATA

TA: 5.85 g/L

RS: 2.5 g/L

pH: 2.96

Alcohol

13.59%



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