



TRIMBACH

RIESLING "VIEILLES VIGNES" 2019

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, Hunawihr, 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".

APELLATION

Alsace, France

VARIETAL COMPOSITION

100% Riesling

TERROIR & VINTAGE NOTES

Riesling is a grape variety that is particularly fond of the terroirs of the Ribeauvillé's fault line for their soils and its famous microclimate, a magnificent synergy between grape variety and terroir.

Over 70 year old vines from Grand Cru Rosacker and lieu dit Muehlforst, in Hunawihr, both seated on Muschelkalk soil with limestone, facing respectively South-East and South. Old vines 60+ years old from the lieu dit Vorderer Haguenau in Ribeauvillé, also nicknamed the "Little Geisberg" because of their terroir similarities, marl and limestone soil South exposure.

WINEMAKING

Handpicked as late as possible in order to achieve maximum ripeness, which in turn, gives optimum depth of flavor and complexity. The grapes are pressed very gently in a pneumatic press. The juice ferments in temperature-controlled stainless steel vats for three to four weeks. No malolactic fermentation, or long ageing on lees, in order to preserve freshness, liveliness and fruity aromas. The wine is not oak-aged, and is vinified to complete dryness with no residual sugar.

AGEING

Bottling is done in Spring to preserve freshness, and the wine rests in bottle in the cellar for two years minimum before reaching the marketplace, ensuring the wine is both ready to drink upon release but also can be cellared.

TASTING NOTES

Superb complexity and aromatic concentration thanks to old vines; Citrus aromas, white flowers. Beautiful fullness supported by crystalline fruitiness and fine and precise acidity.

Enjoy with spicy vegetables with an Indian twist, Moroccan or Asian flavors. Easily shared around spicy mezzes and pita. Also pairs very well with sea urchin, sashimi, scallops in carpaccio or even meunières, and roasted white meats.

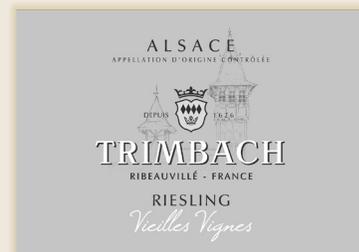
This is ready to be tasted but has excellent ageing potential, at least 10 years in the bottle.

DEPUIS 1626



TRIMBACH

RIBEAUVILLÉ - FRANCE



95 JAMES SUCKLING
December 2020
POINTS

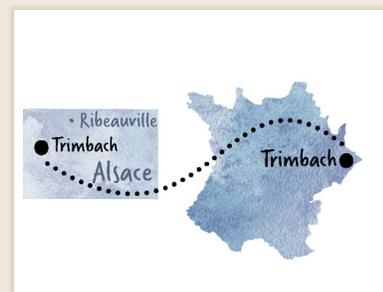
92 PTS WINE ENTHUSIAST 4/23

WINEMAKER

Pierre Trimbach

TECHNICAL DATA

Alcohol
14%



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