



WINEMAKER

Pierre Trimbach

TECHNICAL DATA

Residual Sugar: 11.5 g/l
Tartaric Acidity: 7.5 g/l
pH: 3.16
Alcohol
14.4%

TRIMBACH

"FRÉDÉRIC ÉMILE" RIESLING 2015

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."

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

TERROIR & VINTAGE NOTES

The plot of the Frederic Emile straddles the Grands Crus Osterberg and Geisberg in Ribeauvillé, overlooking the winery. The plot has marl-calcareous-sandstone soils, south-southeast exposure, steep slope, and old vines 55+ years old.

2015 had a mild winter, sufficient precipitation in spring, bud burst in mid-April, and flowering in early June. The heat of June and July provided favorable growing conditions until a drought set in. Mid-August rain provided much needed relief for vine growth and ripening. The harvest had perfect conditions with the grapes showing optimum depth of flavor and complexity.

WINEMAKING & AGEING

The grapes are crushed and delicately pressed in a pneumatic press, then vinified to dryness in stainless steel vats and old casks. No MLF, or long ageing on lees in order to preserve freshness, liveliness and fruity aromas.

The wine was bottled in spring. After seven years of ageing in the cellar the wine expresses all its potential to develop further, expressing its terroir, with ageing potential of 20+ years.

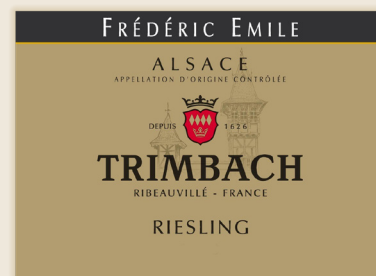
TASTING NOTES

This wine reveals a great aromatic complexity. Citrus, white flowers, ripe yellow fruits. The expression of the wine is large, rich and precise. This vintage is characterized by its power, richness, voluptuous volume and finesse. Perfect with oysters, langoustines, lobster, grilled fish or fish in white butter sauce as well as roasted poultry, dishes with chanterelle mushrooms, and vegetables.

DEPUIS 1626

TRIMBACH

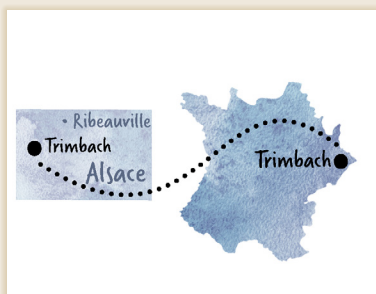
RIBEAUVILLE - FRANCE



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