



# TRIMBACH

## "FRÉDÉRIC ÉMILE" 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 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.

**APELLATION**  
Alsace, France

**VARIETAL COMPOSITION**  
100% Riesling

### TERROIR & VINTAGE NOTES

The plot of the Frédéric Émile 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.

2016 had a mild winter, with heavy spring rains replenishing the water reserves. A hot and sunny summer with peak temperatures at the end of August resulted in beautiful maturity. Harvest had cool but sunny conditions.

### 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 aging potential of 20+ years.

### TASTING NOTES

This wine reveals a great aromatic complexity. Citrus, white flowers, and flinty mineral notes. The mouthfeel is ample and rich, while remaining precise balanced by chiseled acidity. This vintage is characterized by its freshness with tension, finesse and minerality. Perfect with oysters, langoustines, lobster, grilled fish or fish in white butter sauce as well as roasted poultry, sweetbreads, dishes with chanterelle mushrooms, potato gratin and vegetables.

**WINEMAKER**  
Pierre Trimbach

### TECHNICAL DATA

Residual Sugar: 2 g/l  
Tartaric Acidity: 8.29 g/l  
pH: 3.13  
Alcohol  
13.2%

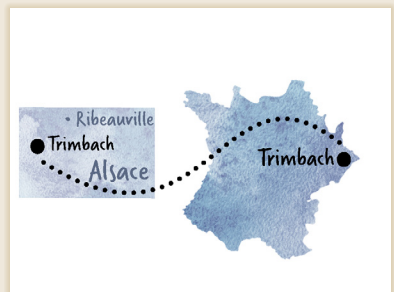


**TRIMBACH**  
RIBEAUVILLE - FRANCE



**97+** VINOUS  
September 2017  
POINTS

**96** PTS JAMES SUCKLING 8/19  
**94** PTS WINE SPECTATOR WEB '23  
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