



WINEMAKER

Pierre Trimbach

TECHNICAL DATA

Residual Sugar: 2.9 g/L

Tartaric Acidity: 7.3 g/L

pH: 3.1

Alcohol

13.7%

TRIMBACH

GRAND CRU GEISBERG - VIGNOBLE DU COUVENT DE RIBEAUVILLÉ RIESLING 2017

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."

APPELLATION

Alsace, France

VARIETAL COMPOSITION

100% Riesling

WINEMAKING & VINTAGE NOTES

2009 was the first Grand Cru Geisberg produced. Pierre Trimbach and his team have been working the Grand Cru Geisberg behind the domaine for years. Previously this parcel was dedicated to being assembled with GC Osterberg into the famous Frédéric Émile. One of the three smaller Grand Crus in Alsace, it is only 8.53 ha. The Trimbach's 2.6 ha plot is on limestone and dolomite marl soil, with old vines over 50 years old, small terraces with steep slopes facing south - creating a unique terroir.

The grapes are selected at maturity then crushed and delicately pressed in a pneumatic press. Vinified in a dry style in stainless steel vats. No malolactic fermentation or long ageing on lees in order to preserve freshness, liveliness and fruity aromas.

AGEING

Bottled in spring following the harvest, then aged two years minimum in the cellar before release.

TASTING NOTES

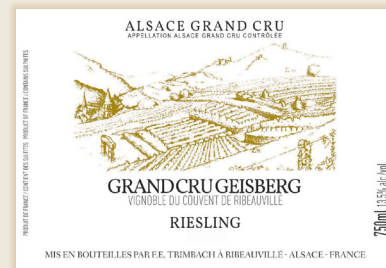
Pronounced aromas of citrus, candied fruit, honey and bergamot. The acidity is precise and, coupled with optimal ripeness, provides a juicy sensation of fresh lemon. Fantastic energy and structure with saline mineral notes. Delicious in its youth, it is a wine that can be kept for over 20 years and which will then reveal all the richness and complexity of its terroir.

DEPUIS 1626



TRIMBACH

RIBEAUVILLÉ - FRANCE

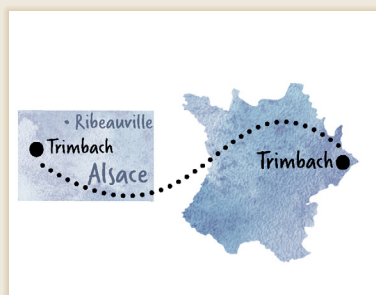


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