TRIMBACH

"CUVÉE FRÉDÉRIC ÉMILE" RIESLING 2009

Alsace, France

TRIMBA

CUVÉE FRÉDÉRIC EMILE

ADPELLATION ALSACE CONTRÔLED

TRIMBACH

RIESLING

POINTS JAMESSUCKLING.COM▼ SEPTEMBER 2015

This is so open and sexy with blood orange, minerals, flint and stone. Full-bodied and tangy, plus sliced lemon, lime and white peach. Salty with limestone too. Amazing. -J.S.

#39 TOP 100 CELLAR **SELECTIONS - 2015 POINTS WINE ENTHUSIAST** DECEMBER 2015

A benchmark for Alsace Riesling... with kerosene aromas and tight, intensely zesty and mineral flavors, it shows the Trimbach approach—that Riesling needs to be bone dry. It's impressive now, but will be even better from 2016.

R.V.

POINTS Wine Spectator **JUNE 2014**

A compact white that marries a firm backbone of acidity with focused flavors of apple and green pear, petrol and lanolin, honeycomb and ground spice. Delivers a fresh, zesty finish. - A.N.

POINTS MAY 2011

A satisfying and far from vintage-typical abundance of exuberantly juicy lime, tangerine, and kiwi... aura of pit fruit distillate hovers ... Crushed stone and alkaline mineral notes add depth to an invigoratingly and tenaciously lingering finish. - D.S.

POINTS vinous SEPTEMBER 2013

Rich, dense and structured, with spicy white fruit, quince, fresh herbs and minty nuances on the structured palate. Finishes fresh and long, with a surprising amount of flesh. - I.D.

POINTS Wine Spirits DECEMBER 2016

classical, complex riesling with rotund flavors of apples, peaches and honeycomb. It buzzes with alcohol and acidity in the middle, then finishes relatively cool. Serve it with a savory onion tart. -