



TRIMBACH

CLOS STE. HUNE RIESLING 2009

Alsace, France

95

POINTS

JAMESSUCKLING.COM

JANUARY 2024

Dry, austere and yet delicious, this magnum has preserved the wine's stony, smoky aromas and restrained peach-skin and apricot flavors. Beginning to show more roundness in the texture with age. There is still no hurry to drink it... –J.S.

94

POINTS

Wine Spectator

JUNE 2014

A creamy palate of yellow plum, almond skin, lemon preserves, beeswax and pine forest, underscored by a minerally streak of salinity and smoke. The lovely, lacy finish resonates on the palate. – A.N.

93

POINTS

Wine & Spirits

DECEMBER 2015

Some fusel scents and cider apple flavors. The texture is broad, the wine completely savory, with a gamey note that hints at the flavor complexities to come. Built for the cellar, this needs charcuterie if you decant the bottle now. –T.T.

91

POINTS

Robert Parker
eRobertParker.com

MAY 2011

Huckleberry, holly, and fruit pit bitterness are well woven into... fresh white peach, with further chalky and alkaline accents. The finish is of mineral and fruit distillate, boasting energy and grip, if also a bit of heat. – D.S.