



TRIMBACH

CLOS STE. HUNE RIESLING 2009

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 1919, after centuries of making Rieslings, the Trimbach family created one of the world's greatest dry white wines: Clos Ste. Hune.

APPELLATION

Alsace, France

VARIETAL COMPOSITION

100% Riesling

WINEMAKING & VINTAGE NOTES

Clos Ste. Hune, is a 3-acre historic vineyard in the Rosacker Grand Cru, belonging to the Trimbach family for over two centuries. The on average 50 year old vines are planted on cool Calcareous soil including the famed "Muschelkalk", with a gentle incline and a high percentage of limestone. This allows this Riesling to develop a specific aroma with a wonderful concentration of fruits and minerality.

AGEING

The wine is not oak-aged. Bottling is done early to preserve freshness, and the wine rests in bottle in the cellar for minimum 5 years before reaching the marketplace, ensuring the wine is both ready to drink upon release but also can be cellared for many years to come.

TASTING NOTES

Very pale straw with green hues and aromas of quinine, mint, lime, white flowers and white truffle. Remarkable concentration of fruit with a hint of mineral on the finish. Traditionally served in Alsace with goose, pork, veal and chicken.



95 JAMES SUCKLING
POINTS
September 2015

94 PTS WINE SPECTATOR 6/14
93 PTS WINE & SPIRITS 12/15
91 PTS WINE ADVOCATE 5/11

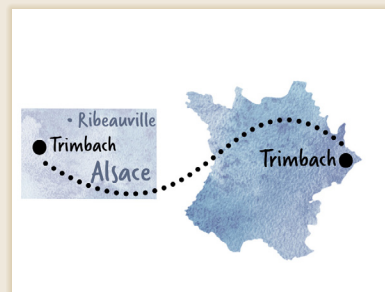
WINEMAKER

Pierre Trimbach

TECHNICAL DATA

Analysis
TA 6.5 g/L - RS 5.0 g/L

Alcohol
14%



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