



**WINEMAKER**  
Pierre Trimbach

**TECHNICAL DATA**  
Analysis  
TA 7.19 g/L - RS 3.8 g/L  
Alcohol  
14%

# TRIMBACH

## "CUVÉE FRÉDÉRIC ÉMILE" RIESLING 2012

### 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.

### APPELLATION

Alsace, France

### VARIETAL COMPOSITION

100% Riesling

### WINEMAKING & VINTAGE NOTES

The grapes were picked in the Geisberg and Osterberg Grands Crus at full ripeness resulting in optimum depth of flavor and complexity. The vinification was very traditional. The grapes are pressed very gently in a pneumatic press. The juice ferments in temperature-controlled stainless steel vats for 3 to 4 weeks.

### AGEING

The wine is not oak-aged, and is vinified to complete dryness with no residual sugar. Bottling is done early to preserve freshness, and the wine rests in bottle in the cellar for several years before reaching the marketplace, ensuring the wine is both ready to drink upon release but also can be cellared for 10 years or more.

### TASTING NOTES

Very attractive already, quite powerful nose. Full bodied wine with intensity, depth and beautiful mineral flavor. Delicious with fish, poultry and veal. Ideal wine to match with fusion cuisines.



**97** JAMES SUCKLING  
January 2024  
POINTS

**95** PTS WINE ENTHUSIAST 9/20  
**93+** PTS WINE ADVOCATE 10/15  
**93** PTS WINE SPECTATOR WEB'17  
**92** PTS VINOUS 4/15

