



TRIMBACH

"CUVÉE FRÉDÉRIC ÉMILE" RIESLING 2007

Alsace, France

97
POINTS
JAMES SUCKLING.COM
SEPTEMBER 2015

EDITOR'S CHOICE
95
POINTS
WINE ENTHUSIAST
MAGAZINE
MARCH 2014

93
POINTS
Wine Spectator
OCTOBER 2012

93
POINTS
Decanter

92
POINTS
vinous
SEPTEMBER 2013

91
POINTS
eRobertParker.com
OCTOBER 2015

Aromas of cooked pear, apple and white pineapple follow through to a full body with incredible dryness and a mineral finish. White pepper and oyster shell too. ...Serious and unforgiving yet a phenomenon. – J.S.

Impressive Riesling, with all its bottle time, is maturing beautifully. It has that petrol character that is typical of aged Riesling, as well as a strong sense of steeliness and intense acidity on the finish. – R.V.

Racy, finely tuned acidity frames this elegant white, supporting a subtle, layered palate. Shows base notes of petrol and brine, tangy apple, grapefruit zest, fresh forest and candle wax. Long, long minerally finish. – A.N.

Austere, mineral nose. Fresh, vivid palate is dry and tight, yet doesn't lack fruit. Excellent grip and long, stony finish.

Fragrant, fresh and clean on entry, with harmonious but lively acidity lifting the lemon and lime flavors complicated by minty herbs, quinine and licorice. Minerally and penetrating on the long, saline finish... – I.D.

The 2007 Riesling Frederic Emile is clear, deep and fruit intense on the nose, very aromatic and mineral. It has over-ripe, dried raisin flavors on the palate that are intense, dry and compact. – S.R.