



WINEMAKER
Pierre Trimbach

TECHNICAL DATA

Analysis
TA 7.2 g/L - RS 3.9 g/L
Alcohol
13.5%

TRIMBACH

"CUVÉE FRÉDÉRIC ÉMILE" RIESLING 2010

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.

APELLATION

Alsace, France

VARIETAL COMPOSITION

100% Riesling

WINEMAKING & VINTAGE NOTES

Handpicked as late as possible from the two grand cru sites of Geisberg and Osterberg in order to achieve maximum ripeness, which in turn, gives optimum depth of flavor and complexity. 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

Bright, medium-gold with aromas of sweet nectarine, apricot, pineapple and candied peaches. Full-bodied with intensity, depth and beautiful mineral flavor. Rich, ripe acidity on the palate. Extraordinary balance between fruit and acidity with superb length. A wine of intense minerality and powerful acidity. The ideal wine to pair with fusion cuisines.



96 JAMES SUCKLING
September 2015
POINTS

95 PTS VINOUS 11/12
95 PTS DECANTER 10/18
94 PTS WINE ADVOCATE 8/14
92 PTS WINE SPECTATOR 2017

