



TRIMBACH RIESLING 2004 « CUVÉE FREDERIC EMILE »

Appellation : Appellation Alsace Contrôlée.

Vineyard sources : Grands Crus Geisberg and Osterberg in Ribeauvillé. South and south-east exposure.

Soil : Very stony limestone over base of sandstone. 250 to 350 meters above sea level.

Production : 3000 cases

Pruning : Double Guyot.

Yield : 45 - 50 hl / ha.

Density of planting : 5500 vines per hectare.

Age of the vines : average 45 years old. Oldest planted over 65 years ago.

Fermentation vats : temperature controlled stainless steel.

Fermentation temperatures : 20 degrees Celsius

Malolactic : no malolactic fermentation.

Winemaker : Pierre TRIMBACH, 12th generation.

Bottling : Following spring, exclusively Domaine bottled.



Final wine analyses :

Alcohol 12,75 %

Residual sugar : 0,5 % or 5 g. per liter

Total acidity : 0,82 % or 8,2 g per liter (tartaric acidity)

Comments :

Riesling « Cuvée Frédéric Emile » is not produced every year, only when the TRIMBACH Family believes that the quality of the grapes is high enough to give birth to this wine. This was the case in 2004, which was very nice as we all remember. A severe selection of fruit was made in order to only retain the best possible grapes for this wine. All the growing season was perfect during this vintage and the grapes were picked at very good quality level, at 13,0 % natural potential alcohol.

Thank's to the beautiful and constant air draft coming from the deep valley just behind Ribeauvillé, the grapes were picked ripe and in very healthy conditions. This Riesling is a text-book dry "Frédéric Emile", classic from our best terroirs from Ribeauvillé, a wine to keep for a few years.

The vinification was obviously still very traditional very much into Pierre Trimbach's style therefore dry and the wine is now a perfect wine for the pleasures of the gastronomy.

The Trimbach Family picks the Riesling grapes as late as possible in order to achieve maximum ripeness which, in turn, gives optimum depth of flavour and complexity.

The grapes are picked by hand and pressed very gently in a pneumatic press. The juice runs into the cellar by gravity and clarifies naturally prior to fermentation. The juice ferments in stainless steel at controlled temperature for 3-4 weeks. The wine is vinified to complete dryness - no residual sugar. The wine is not oak-aged as the Trimbachs believe that wood gives nothing to their wines, the salient characteristics of which are extreme purity and concentrated fruit. Bottling is early to preserve freshness and wines then bottle-aged before leaving the winery. « Cuvée Frédéric Emile » Riesling need 3 to 5 years to blossom and usually ages minimum 15 years.

Tasting notes :

Very attractive already, quite powerful nose. Full bodied wine with intensity, depth and beautiful mineral flavour.

Rich, ripe acidity in the palate. Great personality and finesse. Full of charm already after nearly 4 years of bottle-aging. Its ageing potential is about 10 + years.

Serving Suggestions :

Delicious with fish, poultry and veal.

Sea scallops, turbot, salmon, Dover sole and wallye-pike are great companions. Great with lobster as well.

Grilled fishes, or marinated fishes or fishes cooked in white wine sauces. Ideal wine to match with fusion cuisines.

Traditionally served in Alsace with goose and pork and Alsatian meats.

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