

Riesling 2005 «Cuvée Frédéric Emile»

Appellation : Appellation Alsace Contrôlée.

Vineyard sources : Grands Crus Geisberg and Osterberg, Ribeauvillé. South & 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.



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 2005, 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 (13,0 % natural potential alcohol).

Thanks 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 follows again Pierre Trimbach's style. The wine is dry and a perfect wine for the pleasures of the gastronomy.

The grapes are always picked by hand as late as possible in order to achieve maximum ripeness 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. It is not oak-aged as we believe that wood gives nothing to our wines, the salient characteristics of which are extreme purity and concentrated fruit. Bottling is early to preserve freshness and wines are bottle-aged before leaving the winery. « Cuvée Frédéric Emile » Riesling needs 3 to 5 years to blossom and usually ages minimum 15 years.

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 ageing.

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.

Alcool : 12,9 %

Sucre Résiduel : 3,9 g/l

Acidité tartrique : 7,19 g/l

Parker : 93
Jancis Robinson : 17,5.
Guide Bettane et Desseave : 18