

Riesling 2009 Cuvee Frederic Emile

The 2009 growing season was perfect and warm. The grapes were picked in the Geisberg and Osterberg Grands Crus at very good quality level, higher than 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 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 by hand as late as possible in order to achieve maximum ripeness which, in turn, gives optimum depth of flavor and complexity.

The juice runs into the cellar by gravity from a pneumatic press 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 Trimbach's 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. « CFE » Riesling needs 3 to 5 years to blossom and usually ages a minimum of 15+ years.

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

Delicious with fish, poultry and veal. Sea scallops, turbot, salmon, Dover sole and walleye-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.

Alcohol : 13,85 %

Residual sugar : 3,0 g/l

Total acidity : 7,51 g/l (tartaric acid)

Bettane & Desseauve **17,5 / 20**

Wine Spectator A. Napjus **92**

The International Wine Cellar S. Tanzer **92**

The Wine Advocate R. Parker **92**

