

## Riesling 2009 «Clos Ste Hune»

This exceptional wine is a product of the terroir in the “Rosacker” vineyard, located in the village of Hunawihr. This parcel of land, which stretches over 1.67 hectares, has been in the Trimbach family for more than 200 years.

The south, south-east facing vines are on average 50 years old and lie on a predominantly limestone «Muschelkalk» subsoil. These factors give this Riesling a unique flavor of remarkable fruit concentration, enhanced by a refined hint of minerality on the finish.

After a few years of ageing, the typical characteristics of the “Clos Sainte Hune” terroir vibrantly shine through the glass.

The small annual production of 8,000 bottles on average, (around 800 cases in 2009) makes this wine an extremely rare treasure, much sought after by Riesling lovers and collectors across the globe.

Trimbach’s “Clos Sainte Hune” wine has an exceptional ageing potential as it can age 7 to 10 years after bottling without even reaching its peak. The Trimbach Family keeps the bottles 5 years in the cellar for ageing before release.

In Alsace, 2009 has been a great vintage for Riesling. 2009 was a bit warm, but nothing like 2003 was. The grapes were fully ripe and very healthy at the same time. Clean, healthy, ripe grapes with absolutely no touch of rot at all, this ensuring a very clean and precise flavour.

«Bolder» wines, that’s what we hear from 2009 if we compare the vintage to 2007 or 2008, and that is one of the reasons why we decided to release our 2009 before 2008.

Very attractive now, quite flattering already, in French we would say «gourmand», 2009 was a great vintage in Alsace. It is full bodied with great richness and layers of fruit. Very ripe with great depth and a beautiful elegant mineral nuance. It will age another 15 years and more.

Food pairings: smoked fishes like salmon, trout or eel, but also seabass, St Pierre (fish), sea scallops, turbot, dover sole, and of course poultry, goose, veal, pork dishes, etc.



Alcohol :14%

Residual sugar : 2,9 g per liter

Total Acidity : 7,45 g per liter (Tartaric)

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[www.trimbach.fr](http://www.trimbach.fr)