

Frédéric Emile Riesling 2019

BACKGROUND

Since 1626, the Trimbach family have been a reference point for fine Alsace wine. For 13 generations, the family has crafted wines that are structured, long-lived, fruity, elegant, and balanced. It is the celebrated Trimbach style. Their wines are sought out by collectors and enthusiasts in earnest, and they've held the distinction of being the United States' number one still wine Alsace producer since 1978. The Trimbachs are also one of the largest owners of Grand Cru vineyards in the region which account for an impressive third of their total production. And in 2023, they attained the EU's coveted HVE-3 Organic certification — one of the most rigorous organic standards in the world. These are just a few elements (of many) that speak volumes about their dedication to creating the highest-caliber expressions of their terroir, like their iconic Frédéric Emile Riesling, which has been produced since 1967.

TERROIR & VINTAGE NOTES

Produced since the 1960s and named for a Trimbach ancestor, Frédéric Émile has always been produced from a single plot of vines, straddling the Grands Crus Osterberg and Geisberg in Ribeauvillé, overlooking the winery. The steeply sloped plot has marl-calcareo-sandstone soils and a south-southeast exposure with old vines reaching 55+ years old. Like so many years ending in the number 9, 2019 was exceptional, epitomizing finesse, elegance, purity, precision, and concentration. Cold temperatures in the spring slowed the growth of the vines. June brought dry, very hot weather, followed by beneficial rains in August. Conditions at harvest were warm and dry, with perfect maturity and superb balance between sugar and acidity.

WINEMAKING & AGING

The grapes are crushed and delicately pressed in a pneumatic press, then vinified to dryness in stainless steel vats and old casks. No MLF, or long aging on lees in order to preserve freshness and fruit-forward aromas. The wine was bottled in spring and, after seven years of aging, it is only just beginning to come into its own and will continue to develop and age beautifully for decades to come.

TASTING NOTES

The Frédéric Emile Riesling shows great aromatic complexity on the nose, with citrus, white flowers, apricots, wild peaches, and yellow plum. Opulent and precise, with incredible texture and tension across the broad, ripe-fruited palate. The finish is refined and mineral-driven with fabulous structure and length. Perfectly pairs with shellfish, roasted game hens, sweetbreads, or any dish with chanterelle mushrooms.



ORIGIN

Alsace AOC, Alsace, France

GRAPE VARIETIES

100% Riesling

SIZES

750ml

TECHNICAL DETAILS

ABV: 14%, TA: 7.84, RS: 1.3, Ph: 3.1,
Closure: Cork

WINEMAKER

Pierre Trimbach

