

***“Trimbach is at the summit of dry white winemaking.”*** Clive Coates MW



# Trimbach

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

Alsace (Ribeauville)



With viticultural origins going back as far as 1626 this family owned estate produces some of the finest dry wines of Alsace. From prime sites based around the villages of Ribeauville and Hunawihr, the Trimbach family own 27 hectares of vineyards including 1.25 ha of Rosacker Grand cru (which produces their most highly famed Clos St Hune Riesling) as well as parcels of Geisberg and Osterberg (blended to make the equally renowned Riesling cuvee Frederic Emile). Geisberg and Osterberg are located on the hill rising up behind the family winery on the edge of Ribeauville where the family moved to in the 1890's having moved from the smaller neighbouring village of Hunawihr. The label of Clos St Hune depicts the view to the church of Hunawihr from their previous premises in Hunawihr.

The style of wines produced by Trimbach are “harmonious wines that are concentrated, not heavy; fruity, not sweet; bracing rather than fat; polite rather than voluptuous”. Fermentations are cool and slow, the wines removed from their lees and malolactic fermentation avoided. The wines are filtered fined and bottled early to preserve the freshness of the fruit and dry Rieslings are made with less than 5 gms residual sugar and dry Gewurztraminer less than 10 gms. The wines are then aged in cellar for at least one year and up to 5 years or more for the top wines. Even the richer vendages tardive and SGN wines are made with more restraint than is usual with VT Rieslings often carrying 15-40 gms and VT Gewurztraminer around 50 gms and SGN from 100 gms. Trimbach's wines rightly rank among the worlds very best.



## **2014 Pinot Blanc**

***stelvin closure***

*“(70% Auxerrois and 30% Pinot Blanc): Straw-green. Lovely nose of green apple, jasmine and beeswax. Fresh, crisp flavors of orchard fruits and delicate herbs. Finishes precise and long. An outstanding Pinot Blanc from Alsace, even if it is 70% Auxerrois.”* Vinous Media Feb 2016

## **2014 Riesling**

***stelvin closure***

*“Bright straw-yellow. Green apple, white flowers and a note of powdered stone on the nose and palate. Juicy, spicy and nicely delineated, finishing with lovely mineral tang and lemony acidity. Perhaps not quite as rich and round as Trimbach's 2013 Riesling but just as pure. This is made from mainly purchased grapes, but as no Cuvée M was made in 2014, that wine ended up in this Riesling (it fermented to completion and ended up being too dry and austere, so Pierre and Jean Trimbach decided to declassify it).”* Vinous Media February 2016

## **2012 Riesling “Reserve” 750 + 375ml**

Made with almost all estate grapes, mainly from the grand cru Rosacker and the Mulforst lieu-dit in Hunawihr, which Pierre Trimbach believes should have been classified as grand cru. *“Pale straw-green. Green apple, apricot, chamomile and licorice on the nose, along with a strong herbal nuance and the slightest hint of diesel fuel. Rich and ripe in the mouth, with sound acidity enlivening the ripe fruit flavors and carrying them through a moderately long finish. 88”* Vinous Media April 2015

**2014 Riesling “vieilles vignes”** - *“Subdued, delicate aromas of lime, green apple, wet stone and tarragon. Soft and supple on entry, then turns more taut in the middle and finishes suave, dry and long, with bracing yellow apple and fresh herb flavors but no sharp edges. This youthful wine will need plenty of bottle age to reach optimal drinkability. Trimbach does not produce this selection every year (recently, it was made in 09, '11, '12 and '14), only when there are enough high-quality grapes to make it without compromising the quality of the Réserve bottling. In fact, this wine is almost always a little richer and deeper than the Réserve. 91+”* Vinous Media Feb 2016

## **2014 Pinot Gris “Reserve” 750 + 375ml**

*“Intriguing aromas of lemon, green apple, pear and smoke are lifted by notes of lavender and cinnamon. Supple yet quite bright in the mouth, showing good acid cut to the juicy flavors of ripe pear, baked apple and sweet spices. Finishes very dry and pure, with noteworthy persistence and an impression of high acidity. I found this to be extremely lemony (“at 2 g/l residual sugar and roughly 7 g/l total acidity, this is the driest Pinot Gris I have ever made,” admitted Pierre Trimbach).”* Vinous Media Feb 2016

## **2013 Pinot Noir “Reserve”**

*Made in tank with no use of oak used for maturation. Bright vivid medium red colour. Aromas of wild strawberry, cherry and spices lead to a fresh medium weight palate showing lively red fruits and excellent inner-mouth perfume and a very light dusting of tannins to close. A fresh medium bodied style for drinking within the next few years.*

**“Clos St Hune, the Alsace Riesling by which all others are judged” Andrew Jefford**



# Trimbach (Organic)

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

Alsace (Ribeauville)



## “Reserve Personnelle” wines

### **2009 Riesling Frederic Emile**

375 + 750 + 1500ml

This wine is named for Frédéric Emile who became famous for providing a new guarantee of quality and authenticity for Trimbach in 1898. The south and south-east facing Ribeauvillé terroirs Geisberg and Osterberg which overlook the winery have been producing this wine for several generations. The average age of the vines, 45 years, results in limited yields.

*“Citrus zest, fruit pit, huckleberry, and white pepper lend Trimbach’s 2009 Riesling Cuvée Frederic Emile an aromatic piquancy and tactile bite that – allied to an oily texture – might pull a bit too much in a bitter direction were it not for a satisfying and far from vintage-typical abundance of exuberantly juicy lime, tangerine, and kiwi. A high-toned aura of pit fruit distillate hovers over the entire performance. Crushed stone and alkaline mineral notes add depth to an invigoratingly and tenaciously lingering finish. This ought to perform admirably in the classic Frederic Emile role for at least 12-15 years. (Incidentally, it’s bone dry, at 13.5% alcohol.) 92”* David Schildknecht erobertparker.com May 2011

### **2007 Riesling Frederic Emile**

750ml

*“(Trimbach’s 2007 Riesling Cuvée Frederic Emile – the driest rendition ever of this cuvée, at well under a gram of residual sugar, yet with nearly eight grams acidity – can definitely use the time it will receive in bottle before being released in late 2011 or early 2012! If this year’s reserve Riesling flirted with austerity, the Frederic Emile risks severity. That said, its arrow-like penetration and sharpness; its adamant stoniness; and its citrus zest and cherry pit bitterness, are allied to formidable density; bracing salinity; deep, marrow-like meatiness; a subtle suggestion of textural creaminess; and an overall impression of exhilarating, vibrant refreshment. 92”* David Schildknecht erobertparker.com April 2010

### **2011 Riesling Clos St Hune**

The average age of the vines in their “Clos St Hune” is about 50 years with the oldest vines being 70 yo.

*“Deeper pale green than the Frederic Emile. Very spicy aromas of green apple, chlorophyll and thyme. Enters with lime and green apple notes, then turns riper and richer in the middle, showing more exotic banana and passion fruit qualities with air. Finishes very fleshy, saline and long. This is bigger but not obviously better than the 2011 Frederic Emile and struck me as a rather salty, chunky version of CSH. 93”* Vinous Media February 2016

### **2011 Pinot Gris Reserve Personelle**

375 + 750ml

*“Truffled foie gras in the glass mingles with intimations of peach and citrus in anticipation of precisely the mingling of decadent richness and lusciously bright fruit that follows on a firm but polished palate. Juicy pear and subtly smoky, bitter-sweet nut oils add allure to a long, interactively complex finish. Look for this beauty – when we can finally purchase it in another three years – to perform superbly through at least 2025. 93”* David Schildknecht erobertparker.com August 2014

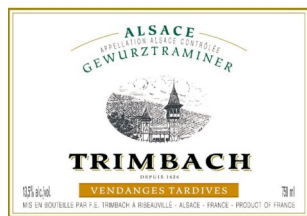
### **2008 Gewurztraminer ‘Seigneurs de Ribeaupierre’ 750ml + 375ml for 2011 vintage**

Produced from old vines from the former wine estate of the Lords of Ribeaupierre in Grand cru Osterberg (and also from the village of Hunawehr from Rosacker and Muhlforst which adjoins Rosacker). The grapes are selected and harvested at the peak of their ripeness. It is a wine with flowery and spicy aromas and a dry personality, and yet so rich and so fruity that it almost hints at sweetness ... a mere illusion.

*“Fresh lime and its zest lend the Trimbach 2008 Gewurztraminer Seigneurs de Ribeaupierre a rather Riesling-like aura, while a hint of sweetness supports its notes of litchi and melon, which fruit pit and citrus peel bitterness helps to balance-out for a virtually dry finishing impression. Full and rich – I can see why the decision was taken not to let it ferment below 13 grams of residual sugar – this evinces fascinating low-tones of smoked meat, peat, and clove in a persistent, if faintly warm finish. 90”* David Schildknecht erobertparker.com May 2011



***“This firm has no ambition to be the biggest in Alsace: merely the best.”*** Clive Coates MW



# Trimbach (Organic)

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Alsace (Ribeauville)

**“Vendanges Tardives and Selection Grains Nobles” wines**



## **2008 Pinot Gris Vendanges Tardive**

*“The 2008 Pinot Gris Vendange Tardive is, at 60 grams residual sugar, unabashedly and for a Trimbach V.T. surprisingly sweet. But then, it had already reached 13.7% alcohol. A remarkable nose – vegetarians beware! – suggests smoked pork, sauteed veal sweetbreads, and truffle-studded foie gras, and the palate is just as sinfully rich as the nose implies, encompassing as well a honeyed intensity of quince and mirabelle preserves; white Burgundy-like toasted brioche; and hints of brown spices. This is a meal unto itself, and for all of its amplitude reveals a sense of buoyancy. But it will take many years for the sense of sweetness to significantly back-off. One could certainly plan on following this for a quarter century. 93”* David Schildknecht erobertparker.com May 2011

## **2007 Gewurztraminer Vendanges Tardive**

A very fresh and intense V.T. containing 72 grams residual sugar. *“The Trimbach 2007 Gewurztraminer Vendange Tardive smells of marzipan, purple plum preserves, litchi, smoked meat, musk, and macaroon. Rich and oily – like a gelee of Gewurz – it loads the palate with the taste-able side of the aforementioned aromatic cast, along with low-toned suggestions of toasted nuts, brown spices, dark honey, cocoa powder, and game pate that contribute to a reverberating chordal finish. This will not only be worth following for 25 or more years, its complexity and richness will also outlast its moderate youthful sweetness. 94”* David Schildknecht erobertparker.com Apr '10

## **2002 Riesling Vendanges Tardive**

An outstandingly fresh, elegant and perfectly balanced Vendanges Tardive containing 40 grams residual sugar. *“Pineapple, honey, and spiced crabapple aromas rise from the Trimbach 2002 Riesling Vendange Tardive. Improbably bracing and refreshing for the genre, this saturates the palate with pineapple, honey, and crabapple, leading to a lip-smacking finish in which more than thirty grams of residual sugar barely make the wine taste sweet. Seldom does a vendange tardive taste this dry or refreshing. There might well be nuances to come here, but at the very least this wine’s energy and primary fruit intensity won’t fade for more than a decade. The botrytis that was here did its noble work and departed without leaving mundane traces. 92”* David Schildknecht erobertparker.com Feb. 2008

## **2007 Gewurztraminer Hors Choix SGN**

*“The 2007 Gewurztraminer Selection de Grains Nobles Hors Choix represents a cuvee designation that the Trimbachs also utilized in 1989 and 2000 for wine of near Esszencia-like richness. Essence of rose petal along with mirabelle preserves, mint candy, and brown spices on the nose are joined on a thickly-rich palate by honey, chocolate, and white raisin. Yet for all of its richness and gaudy, candied set of flavors, this preserves a juicy sense of leavening and refreshment in a finish of extraordinary persistence, its sweetness not in the least cloying. This should be a 50 year wine. 96”* David Schildknecht erobertparker.com April 2010

## **2001 Riesling Frederic Emile SGN**

*“This 2001 Riesling Frederic Emile Selection de Grains Nobles was harvested during the last possible days (before heavy rain) in early November. Apple jelly and plum preserve, honey and almost Gewurztraminer-like brown spices inform the nose. Surprisingly fat and broad on the palate for a Riesling, its ample acidity hidden, and with enormous concentration of baked apple, plum paste, malt, brown spices, and honey that never threatens to turn cloying or heavy. It is probably hiding more than it is revealing today. Only 1,800 bottles were produced, and hopefully few will be opened before 2020. The Geisberg is seldom conducive to noble rot due to its ventilation, but in both 2000 and 2001 it was possible to pick S.G.N. 94”* David Schildknecht erobertparker.com Feb. 2008

*“(made from the third of three passes through Trimbach’s holding in the grand cru Geisberg, on November 5) Pale medium-gold color. Exotic yellow fruits, roasted pineapple and white raisin on the nose. Hugely sweet but sappy, pure and focused. A large-scaled fruit bomb, with penetrating spice and caraway seed notes and electric acidity. Not at all overly sweet at 74 grams/liter residual sugar. A brilliant example of the ineffably pure botrytis of this vintage: even at SGN ripeness, this is still clearly identifiable as riesling. In the past couple of decades, this wine has been made only in 1989, 1990, 2000 and 2001. There’s always a breeze coming through the deep valley of Aubeure, notes Pierre, so it’s rare that any kind of rot takes root on this fruit. 96+”* Vinous Media November 2003

