



TRIMBACH GEWURZTRAMINER 2004 «CUVEE DES SEIGNEURS DE RIBEAUPIERRE»

Appellation : Appellation Alsace Controlée

Vineyard Sources : Lieu-dit Trottacker in Ribeauvillé - Lieu-dit Muehlforst in Hunawihr, south facing

Soil : argilo - calcaire, clay and limestone, Keuper. 250 to 350 meters above seal level.

Average production : 2000 cases

Pruning : Double guyot

Yield : average 40 hl / ha

Density of planting 5500 vines per hectare

Age of the vines : average 40 years old

Fermentation vats : temperature controlled stainless steel.

Fermentation temperatures : 20 degrees Celsius.

Malolactic : no malolactic fermentation

Winemaker : Pierre Trimbach

Bottling : Following spring, exclusively Domaine bottled



Comments :

Gewurztraminer « Cuvée des Seigneurs de Ribeauvillé » is not produced every year, only when the TRIMBACH Family believes that the quality is high enough to give birth to « Cuvée des Seigneurs de Ribeauvillé ». It was not produced in 2003, 2002, 1995, 1994, 1992, 1991, 1987 for instance.

2004 saw a very nice harvest. Not only were the grapes ripe but very healthy at the same time.

The Trimbach family picks the Gewurztraminer grapes as late as possible in order to achieve maximum ripeness which, in turn, gives optimum depth of flavour and complexity.

The grapes are picked by hand 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 2 - 4 weeks.

This vintage also has high natural acidity which balances the wine very nicely.

The wine is not oak aged as we believe that wood gives nothing to our wines, the salient characteristic of which are extreme purity and concentrated fruit.

Bottling is early to preserve freshness and wines then bottle - aged before leaving the winery.

Tasting notes :

Spicy and exotism on the nose.

Ripe but not sweet.

Fine, stylish, concentrated wine with lovely grip.

Purity of flavors, beautiful elegance and very persistent. Great power and richness while retaining a balance of finesse and elegance.

Ageing potential : almost ready to drink now, and 10 + more years.

Serving suggestions

Smoked salmon, pork, chinese food, strong cheeses, goose and light dessert such as fruit tarts. Ideal as an aperitif or for reception. Probably the only wine that can stand up to curry, spices and cajun cuisine or Chinese cooking and full Asian flavours.