



## TRIMBACH RIESLING “Cuvée Frédéric Emile” vertical tasting of selected vintages from 1985 to 2005

### HISTORY

We are a group of Danish friends that have held numerous wine-tastings together during the years. Being a member of the Confrérie Saint-Etienne d’Alsace (wine brotherhood of Alsace) myself, I wanted to host a series of tastings with focus on the wines from Alsace. My idea was that we should taste not only the great, well-known wines but the lesser known grapes and wines as well. As we were going to learn about Alsace wines together we found it amusing to call ourselves the “**ALSACE ACADEMY**” when meeting in this forum ☺ Present “students” are:



*From left to right: Carsten Nygaard, Claus Skovmand, Jesper Parkhøi, Carsten Günther, Claus Andersen, Torben Hjermbæk and Søren Nielsen.*

### THIS TASTING

This vertical tasting of the “Cuvée Frédéric Emile” Rieslings from Trimbach took place on the 2<sup>nd</sup> September 2011 and was no. 14 in the **ALSACE ACADEMY** history. It took me 5 years and some much appreciated help from Jean Trimbach and the family’s wine cellar to collect the wines for this tasting, so you can imagine that I was very proud to present 13 selected vintages ranging from 1985 to 2005 for the Academy.



## TASTING NOTES

| VINTAGE           | COMMENTS *  | RATING * |
|-------------------|---|----------|
| 2005              | Light yellow. Classic Trimbach nose with just a hint of minerals. Lovely appealing taste, very fruity. Good balance but slightly short aftertaste.                                      | 17       |
| 2004              | Light yellow. Nose is a bit discrete. More citrus, nice acidity and longer aftertaste. Great storing potential and one of my absolute favourites!                                       | 18       |
| 2003              | Medium yellow. Anonymous nose, seems closed. Lacks acidity and aftertaste. Do not store this difficult vintage too long.  | 15       |
| 2002              | Medium yellow. What an amazing nose, lots of citrus and a touch of peach. Significant dry acidity, perfect balance and a long aftertaste.   | 18       |
| 2001              | Dark yellow colour. Much maturity in the nose. Rich taste with minerals, fruit, freshness and a delicate, bitter finish. Perfectly fresh after 10 years.                                | 18½      |
| 2001<br>"375 ans" | Golden colour. Nose has citrus and honey. The taste is smooth and has more mature apple and less citrus than the normal 2001. Later harvest?  | 17       |
| 2000              | This bottle was corked, and therefore not rated.  | -        |
| 1999              | Medium yellow. Discrete nose with citrus. Pleasant dry taste, good balance, but has a somewhat short finish.  | 16½      |
| 1998              | Medium yellow. Discrete nose with citrus and dried apricots. A bit anonymous in the beginning, but improves after some time in the glass.   | 16       |
| 1997              | Light yellow but what an extremely concentrated nose. Impressive taste, powerful, perfect balance. Close to perfection and has not even reached its peak yet! Best wine of the evening. | 19       |
| 1995              | Medium yellow. Somewhat sweet nose with a hint of ripe apples. Nice acidity and easy to drink. Youthful considering its age.  | 17       |
| 1989              | Medium yellow. Nose is just as fantastic and youthful as the 1997, but this is 8 years older! Taste is equally fantastic. Mind-blowingly good!  | 19       |
| 1985              | Medium yellow. Really fresh nose and nobody would have guessed it to be 26 years old. Very nice glass with citrus and fresh acidity. Impressive.  | 17½      |

\* = These are my personal impressions and ratings on a scale from 0 to 20.

## REFLECTIONS AFTER THE TASTING

Usually when doing these vertical tastings, we discover at what age the particular wine reaches that point, where it becomes a bit of a lottery, whether the wine is still alive or has gone over the hill. But as you can see above, we did not find that edge with the "Cuvée Frédéric Emile", which must be one of the most durable white wines in the world.

Thanks for reading!

**Søren Nielsen**

Headmaster of the **ALSACE ACADEMY** ☺

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