



## In Alsace

Last weekend I traveled around in the French Alsace region with one of the world of wine's most famous personalities as a guide. Hubert Trimbach's family has made wine since 1626. From the old cellar in the village RIBEAUVILLE they conjure up some of the best white wines there are.

Alsace is located an hour's drive south of Strasbourg, right on the border with Germany. The beautiful landscape, with beautiful vineyards, small villages and exciting adventure history, is easy to fall in love in. The French-German gastronomy invite to long and powerful evenings at the many restaurants in the area. The culinary delights fit, of course, as hand in a glove with the wine they make here. Alsace is a haven for white wine lovers, especially for those of you who like wines based on the grapes Pinot Gris, Gewürztraminer and Riesling.

While other producers have delivered more and more of the ripe and rich sweet wines, Trimbach has always been true to their philosophy: to create a clean, honest and authentic wines with an elegant, well-balanced expression.

Their standard Riesling 2008 is a small revelation in the glass: Light and crisp with green tones. The nose is irresistible - cool and mineral, with green apples, citrus and smoke.

Dry, thin, stylish, hyper-elegant in the mouth - yet pure young, but opens up quickly in the glass. Crispy, fresh acidity and seductive. A sexy wine with crab claws, fresh shrimp, scallops, mussels, light fish dishes, or kitchen pleasure before enjoying a good meal.

73 year old Hubert manages the old Citroën XM with a sure hand through the small villages.

## **In Alsace, Lars Christensen, Porsgrunns Dagblad, Norway, October 2010.**

A highlight is a small vineyard right next to the ancient church in Hunawihr, called Clos Sainte Hune.

Old grape vines and a unique soil contribute to what is considered one of the best Rieslings.

At a young age, this wine is acid tight and closed, but over time - a minimum of 10 years, it opens up and reveals the incredible complexity. The grapes, which had not yet been picked even though the harvest was in full swing, was sweet and intense, and I felt the taste at least an hour after I had eaten a handful. This is a rarity few get to experience. The production is actually limited to just under 7000 bottles a year. Back in the tasting room at Trimbach, Hubert bestows a glass of 2004 vintage of Clos Saint Hune, who is still on the baby stage.

Soon after, the nephew and winemaker Pierre comes smiling with a treasure from the dark basement; the sister wine Riesling Cuvée Frederic-Emile 1989.

What a wonderful life! I think.