Champagnes & Châteaux
QUALITY SINCE 1989

BEBLENHEIM RIESLING 2015
DOMAINE TRAPET

Andrée Trapet took over her parents' vineyards in 2002. An only daughter with a profound affection for her local soil, she converted the Domaine to biodynamic methods. The estate comprises some of the best Grand crus vineyards in Alsace. The wines, like their Burgundy relatives, are all about finesse and elegance. They are characterised by purity, solidity, minerality, density like a diamond, viscosity, verticality, and everything is wrapped by delicacy and softness.

Grape: 100% Riesling

Vineyard & Vinification Note:
Area of 1ha. In Beblenheim, Andrée's grandparents planted it on the Burgraben (castle vine) and the Hagenschlauf, two chalky soils that give the young Rieslings their pretty floral lemony notes. With age, the mineral content is enhanced and the wine acquires a smooth sweet note

Tasting Note:
Clear golden yellow colour. The nose has rich lime, peach and pear notes, floral hints and a slightly petrolly aroma. The palate is equally impressive, with very good acidity balancing nicely the fuller body of this wine. There are crisp stone fruits, sharp citrus and lime peel and a lovely minerality throughout. The finish is long and satisfying.

James Suckling:
A cool, minty nose. Medium-bodied, but quite lean and slightly tart despite being being from a very ripe vintage. Drink or hold. **89 Points, May 2018**

Food Pairing:
It goes remarkably well with Thai and oriental food. Also with a lightly prepared fish, seafood and the delicious coq au Riesling. The weight of the wine, the power of it's fruit and good acidity will all stand up to the more fragrant dishes of the east, matching the herbs, the spices and the creamy coconut if needs be. Also good with blue cheeses and creamy goats cheeses.

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