



Champagnes & Châteaux
QUALITY SINCE 1989

RIQUEWIHR RIESLING 2019 DOMAINE TRAPET (ORGANIC)

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:

Biodynamic: Certified. **Vineyard:** Less than one hectare of vines on a hillside overlooking the village of Riquewihr. **Orientation:** East, southeast.

Soil: Various different soils exist in the estate. On the uppermost slopes, brown chalky argillaceous soils on Oligocene calcareous clay can be found alongside compact Lias soils.

Viticulture: Hand harvested from biodynamically farmed vineyards

Vinification: Vinified using traditional methods, fermented in tank.

Ageing: Aged 10-12 months in neutral French oak barrels and concrete eggs.

Tasting Note: This Riesling has floral and stony aromas with lemony notes and lovely mineral influence. With age, the mineral content is enhanced and the wine acquires a smooth sweet note

Food Pairing: It goes remarkably well with Thai and oriental food. Also goes well with a lightly prepared fish, seafood and the delicious coq au Riesling. The weight of the wine, the power of its 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 goat's cheeses.



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