



RIQUEWIHR RIESLING CUVÉE “S” 2012 DOMAINE TRAPET (ORGANIC)

Domaine Trapet comprises some of the best Grand Crus vineyards in Alsace. Like their Burgundy relatives, the wines are all about finesse and elegance. They are characterised by purity, solidity, minerality, density like a diamond, viscosity, and verticality, and everything is wrapped by delicacy and softness.

Cuvée S Riquewihr Riesling is made from a Schoenenbourg Grand Cru but labelled under Riquewihr. It is essentially a Schoenenbourg Grand Cru, but not at a Grand Cru Price.! Schoenenbourg is undoubtedly the great Alsace wine for ageing. This exceptional wine has only been offered to a handful of long-term importers, and we were lucky to be one of them!

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 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 and fermented in a tank.

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

Vintage 2012:

“Unheard of!

The start of the 2012 season is indeed chaotic. April, May, and June are incredibly cold and wet.

The weather finally calms down from July, and our stubbornness finally makes us victorious over the spectre of the infamous downy mildew and powdery mildew. The first berries began to “green” in Riquewihr around August 15. The continuation of beautiful anticyclonic conditions throughout August, which were also unexpected and saving, revives our hope of a superb vintage.



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This feeling is reinforced by observing these magnificent little millerand grapes that evolve quickly. The skins are thick, and botrytis is non-existent...

This good weather will last until the harvest, which we will start with a tiny team around September 30.

As for the wine that we present to you today, patience and observation led us to not start the harvest only on Wednesday, October 17, 2012,

The ultimate reward is that the harvest conditions, under brilliant sunshine, are ideal.

Beautifully healthy and free from all disease and decay, the superb little golden Riesling grapes, very airy with concentration and aromatic intensity, triumphantly join the estate's vat room.

The Riquewihr wines of the 2012 vintage were rare. Today, they are even more precious!

After ten years in the silence of our cellars, we are happy to offer you this beautiful bottle at its nascent peak. Its complexity, strength and elegance now command the admiration of enthusiasts."

Wine Advocate:

The 2012 Riesling Grand Cru Schoenenbourg has a fascinatingly deep, clear, precise and lemon-flavored bouquet indicating an almost aristocratic flintiness and purity. Piquant and highly elegant on the palate this dry, full-bodied and tension-filled Riesling is minerally structured and marked by its delicately racy acidity and aromatic intensity. The finish is firm and long and the aging potential of this truly dry Riesling is 10 and more years. **91 Points, Stephen Reinhardt, September 2015**

Food Pairing: This is ideally suited to seafood, fish, white meats and some hot cheese dishes.