

Domaine Trapet Riesling Grand Cru "Schoenenbourg" dry white 2019



Product price:

€354.00

Product features:

Area: ALSACE

Winemaker: Andrée TRAPET

Vintage: 2019

Appellation: Alsace Grand Cru

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 96/100

Wine Advocate (Parker): 95/100

Cépage dominant: riesling

Product short description:

The Grand Cru Schœnenbourg produces excellent aging wines, developing powerful and rich aromas and flavors, especially after wisely waiting in the cellars of the domaine until mid-2025. The Trapet expertise adds a unique character to this Cru that remains accessible for a Grand Alsace.

Product description:

PRESENTATION OF DOMAINE TRAPET
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this

Domaine Trapet Riesling Grand Cru "Schoenenbourg" dry white 2019

Guide RVF des Meilleurs Vins de France 2023 : 96/100. *The Schoenenbourg presents aromas of dried flowers and yellow fruits, along with a hint of curry. Dry and radiant, this luminous wine has a vibrant intensity, with baroque bitterness and extraordinary persistence.*

Robert Parker's Wine Advocate (Stephan Reinhardt, March 2023) : 95/100. *The golden-yellow colored 2019 Schoenenbourg Riesling is super clear, refined yet also intense and substantial on the concentrated nose that reveals clear and lemony fruit with saline notes of crushed stones. Finely reductive. Lush and intense on the palate, with lemon bitters and a characterizing salinity as well as vital and lively but fine acidity, this is a spectacularly good Schoenenbourg with fine tannins and a grapefruit-bitter and saline finish. Somewhere between off-dry and semi-sweet, this is a great vin de terroir with a long and complex as well as sustainable finish that indicates huge aging potential. 14.5% stated alcohol. Natural cork. Tasted in January 2023. **Drink 2023 - 2050.***

Technical sheet written by the domaine :

To the north of Riquewihr, the vines run along the south and southeast slopes of the Schœnenbourg hill between 265 and 380 m in altitude, on a fairly steep slope. This lieu-dit, covering an area of 53.40 ha, is established on Keuper soils, marly, dolomitic, and gypsum-rich, which retain water well. They are covered with fine quaternary layers of siliceous gravel from Vosges sandstone and Muschelkalk, while limestone marls from the Lias crop out at the eastern end.

On the Schœnenbourg, Riesling reigns supreme. Muscat and Pinot Gris also thrive here.

Famous since the High Middle Ages, the wines of Schœnenbourg were renowned throughout Northern Europe as early as the 16th century. The Swiss cartographer Merian mentions it in 1663: "*The Schœnenbourg where the noblest wine of this country grows...*".

Voltaire owned several acres of it.

The Grand Crus Schœnenbourg, excellent wines for aging, develop powerful and rich aromas. The microclimate of the terroir is particularly suited for prestigious Vendanges tardives and Sélections de Grains nobles.

Area of 220 ares, production of 6000 bottles