

Domaine Trapet Riesling "Riquewihr" dry white 2024



Product price:

€126.00

Product features:

Area: ALSACE

Winemaker: Andrée TRAPET

Vintage: 2024

Appellation: Alsace

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: riesling

Product short description:

When Monsieur is in Gevrey Chambertin, Madame is in Riquewihr for our greatest pleasure! Andrée Trapet offers (with her children) a lively biodynamic riesling that is very "citrusy," with its minerality becoming apparent with age... you may choose - or not - to cellar it according to your tastes!

Product description:

PRESENTATION OF DOMAINE TRAPET
+ ALL ITS OTHER CUVÉES IN STOCK

Domaine Trapet Riesling "Riquewihr" dry white 2024

Technical sheet written by the domaine:

The color is lemon yellow with bright reflections, of good intensity. The disc is brilliant, clear, and transparent. The wine shows a beautiful youth.

The nose is clear, pleasant, and intense. Dominated by aromas of candied citrus, yellow lemon, citron, and a pronounced terpenic character. Aeration amplifies these aromas, highlights the naphtha, and reveals white flowers, fine vegetal notes, and spices, particularly ginger. The nose conveys a perfect varietal expression, tinged with terroir. Ripe and complex, it already displays a beautiful definition.

The attack on the palate is fleshy, with a full-bodied alcohol support. It evolves into a lively and sparkling mid-palate. The aromas from the nose are present, still marked by citrus, citron, yellow lemon, white flowers, spices, ginger, and, in the background, this characteristic smoky note. The finish presents a beautiful length, 6-7 caudalies, as well as a persistent, lively freshness. The balance is precise and elegant, in line with the region, and well-supported by the vintage; this wine is exemplary.

I enjoy pairing it, as soon as the nice weather returns, with salmon avocado makis, scampi with citrus butter, orange and grapefruit, spiced with long Java pepper, a baeckaoffe of river fish, or a goat's milk cheese, like Valençay.

Serving temperature: 12°C.

Aging potential: To be enjoyed now and over the next 10 years.

Sweetness index PL: 1-Dry Wine.

Historians believe it to be the *Argitis minor* of the Romans. It has been found in Alsace since the 15th century after a detour through the Rhineland and Orléanais! Closer to our time, winemakers call it "Gentil Aromatique" (*Edle gewurtztraube*). Before the Revolution, it was limited to a few exceptional clos, truly capable of ripening it.

The soils are granitic, stemming from the extension of Schlossberg; this terroir imparts a lot of purity and tension to the wines produced from it. Aging enhances their minerality and adds a honeyed and smooth touch. Its pairing with fine fish, seafood, and the delicious coq au Riesling (of which I can share the recipe) is remarkable.

Area: 1 ha

Production: 5,000 bottles